

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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No. 1.

HEAVIEST WEEK IN BEEF IMPORTS.

Imports of fresh beef at the port of New York during the past week were the heaviest in the history of the trade. This was because of the landing on Wednesday of a cargo of chilled and frozen Argentine beef from the steamer Elstree Grange which in itself was larger than any previous week's arrivals. Most of this beef was frozen, however, and as it is not suitable for the shop trade will probably go into storage for use later in filling contract orders, except that sold to chain stores, which seem to be able to work off the frozen stuff on their shop customers.

Arrivals of beef for the week totalled 22,890 quarters, of which 15,854 quarters was frozen stuff and 7,036 quarters was chilled. All was Argentine beef, 3,274 quarters of chilled and 1,050 quarters frozen coming via Liverpool and London, and the balance direct on the Elstree Grange. This week's total of 22,890 quarters compared to 4,190 quarters last week, 2,440 quarters two weeks ago, 17,784 quarters three weeks ago, and 16,911 quarters four weeks ago.

The cargo on the Elstree Grange was well advertised in advance of its arrival. The local agent of the Sansinena Company of Buenos Aires, which shipped the entire lot, proved an admirable press agent for his company, and secured a lot of space in the daily newspapers, which was chiefly devoted to the alleged efforts of his company to make a fight against American packers who own plants in Argentina and export their own beef. As a matter of fact, practically the entire cargo of the Elstree Grange was sold before the ship sailed from Buenos Aires, and the Sansinena Company demanded and secured payment in advance, instead of being in the precarious situation of having to market its meat after arrival here.

The large proportion of frozen meat in the cargo was due to the lack of refrigerated hanging space on the boat. Chilled beef must be carefully hung up, no two quarters touching, while frozen beef can be piled up in a refrigerated hold like cordwood. This accounted for the comparatively small amount of fresh chilled beef in the cargo.

This same boat brought 2,400 frozen sheep and 1,700 frozen lambs, the second large arrival of Argentine mutton since meats went on the free list. Frozen mutton is not handicapped as is frozen beef, and is as available for shop trade as domestic stuff. More mutton and lamb from abroad is expected on United States markets as the trade develops.

MEAT PROBLEMS SUBJECT OF FEDERAL INQUIRY Government To Look Into Meat Production Cost and Losses

The Secretary of Agriculture this week announces the appointment of a committee of government experts to look into the question of our meat supply shortage in this country, its causes and remedies that may be applied. This action is considered as important as any move ever undertaken by the government on the meat question.

It ranks in importance with the enactment of the meat inspection law and the establishment of federal meat inspection. For while the latter was intended to protect the public health, this new move is for the relief alike of the producer, the handler and the consumer of meat. It is intended to bring out the true facts concerning our domestic meat conditions, and if possible to suggest ways of relief.

The public has come to realize that meat prices have been due to a serious meat shortage. Importations of beef may give temporary relief, but the beef shortage is worldwide, and this fact will soon be proven in the case of Argentina as it has already been proven in the case of Canada. Taking down the tariff bars only served to deplete Canada of her cattle supplies and put up prices there. South American cattle are already double the price they were a short time ago. Something must be done. The meat trade contends that the remedy lies in stimulating home production. The government now proposes to let in the light.

The seriousness with which the proposition is approached is indicated by the character of the committee appointed. Its chairman is Dr. B. T. Galloway, Assistant Secretary of Agriculture, an expert of keen insight. With him are to be associated Dr. A. D. Melvin, chief of the Bureau of Animal Industry, and the man who devised and has directed the meat inspection system since its beginning; President H. J. Waters, of the Kansas State Agricultural College, and Director C. F. Curtiss, of the Iowa State College of Agriculture, two of the foremost live-stock experts in the country; Prof. Herbert W. Mumford, of the University of Illinois, the leading investigator and writer on beef topics, and Dr. T. N. Carver, director of the Rural Organization Service of the Federal Department of Agriculture.

What The Committee Will Do.

The work of the committee will be centered largely on the study of economic questions

involved in the production, transportation, slaughter and marketing of meat. As the first step, the committee will investigate carefully the changes within the last two or three decades which have increased cost of production and the centralizing of the meat industry.

Among the important considerations to be gone into will be the taking up of the public lands, the effect of the capacity of the range, especially on the remaining public lands and forest reserves with a view to suggesting changes in the laws to make the public lands of greater use in cattle raising.

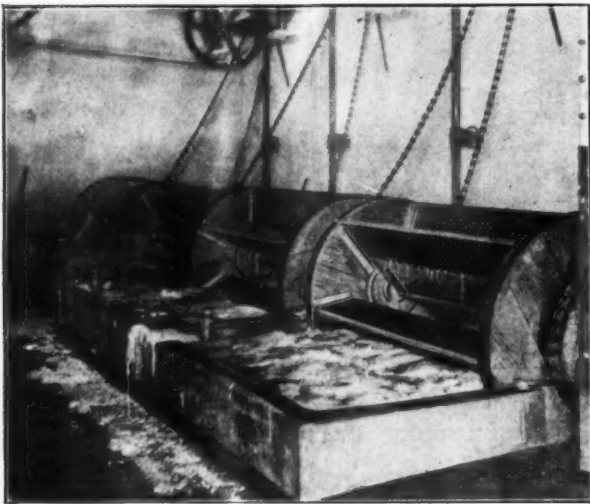
The committee also will give special attention to the economic changes in meat production and distribution brought about through the centralizing of slaughtering and meat preparations in large packing establishments, and the changes in transportation and similar matters which have resulted from this centralization and other causes, the economic possibility of communal and community effort in cattle raising and the advantages of establishing local or municipal abattoirs will also be investigated.

The committee will not deal specifically with questions of animal husbandry, which has to do with the actual breeding of cattle, as this work will be left to the specialists in the department of state agricultural colleges in this field. The appointment of a committee will not interfere in any way with investigations now under way in any of the state agricultural colleges of experiment stations.

The letter of appointment announces that the chairman within a short time will supply details regarding the scope of the investigation and the lines of work which the committee might take up.

One Point of Great Interest.

One of the phases of the investigation which the meat trade will watch with interest will be that into the question of the economic loss due to disease on the farms. This loss is estimated at from 25 to 60 million dollars a year, of which the actual visible losses from condemnations at packing-houses—which losses the meat trade has to stand—aggregate close to ten million dollars a year. If the committee can devise means to stop these losses, and such means can be put in force, it will have achieved a feat that will live in history.



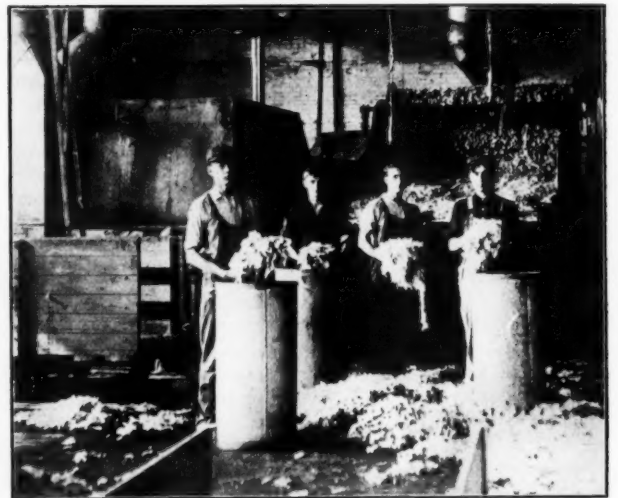
FIRST PROCESS—SKINS ARE THOROUGHLY WASHED. HAIR BECOMES CLEAN AND FLUFFY.



TWO TRUCKS OF SKINS, ALL PAINTED AND READY TO BE PULLED.



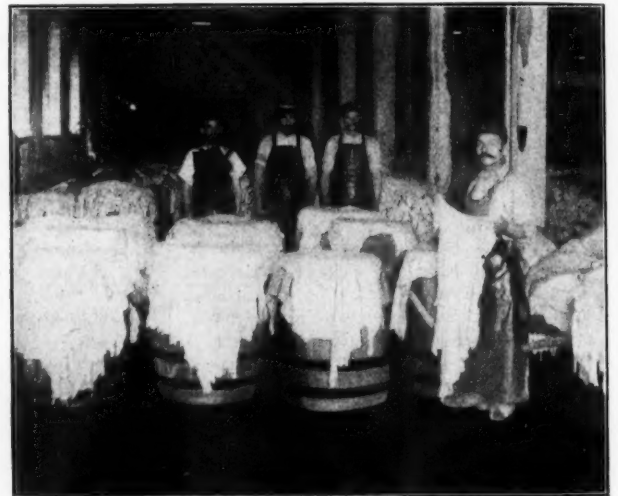
WHERE THE "PULLING" IS DONE—DIFFERENT GRADES OF WOOL GO INTO THE DIFFERENT CANS.



WOOL GOING THROUGH THE DRYER. (DRYER SHOWN IN THE BACK GROUND OF PICTURE.)



SKINS BEING TRIMMED AFTER WOOL IS PULLED.



SORTING THE DIFFERENT GRADES OF SKINS.

HANDLING WOOL SKINS IN A MODERN PACKING PLANT.
Views in the New Wool Pullery of Armour & Company at Kansas City.

A MODERN WOOL PULLING PLANT

How Packers Handle Sheepskins to Best Advantage

Very few packers killing small stock in any volume have equipped themselves to handle their sheep skins to the best advantage. It has been a custom with many to sell the skins green and let somebody else make the money that is to be made out of the pulled wool and the finished skins. Wool-pooling and treatment of the skins has been done mostly by hand in a rather crude fashion. In late years, however, improved methods of treating the woolled skins and handling them and the pulled wool have come into vogue and are being more generally used.

A type of the modern wool house connected with a packing plant is that of Armour & Company at Kansas City. This plant was only recently completed and put in operation, and it offers an excellent illustration of the modern way of doing things. Through the courtesy of Superintendent B. E. Campbell, of the Kansas City plant, photographs were taken illustrating the various processes, and they will serve to aid the printed description of the plant in giving an idea of means and methods in the modern wool house.

The wool plant proper consists of a building 133 by 109 feet, five stories high, with an annex building 105 by 39 feet in area. The handling of the sheepskins from the killing floor to the dried and sorted wool and finished skins is described as follows:

Handling the Skins from the Killing Floor.

Fresh skins come to the wool house from the killing beds and land in a basket from the chute. The basket or carrier is then pushed by the operator to a soaking vat and the skins are dumped in the water. After the proper time has passed for soaking the wheel is started and run for a sufficient time

to clear the skins of blood and a part of the dirt from the wool.

The skins are then taken to the washers, where they are cleaned thoroughly, but the grease is not taken from the wool. They are then placed in wringers, where the water is pressed out of wool.

The skins are then ready for the paint room. This room is supplied with refrigeration (an innovation in this business), and a consequence of this is that the process is made uniform, irrespective of weather conditions. The skins are painted with a depilatory which opens the wool follicles, and after laying by for, say, 24 hours are ready for the wool-pulling room.

The pulling room is on the top floor of the building, which is five stories high, and has large windows around three sides and with skylight running the full length of the room. This gives the pullers and wool sorters good light, which is necessary for wool sorting, as artificial light has been found impracticable. Each puller handles from 100 to 150 skins per day, and the amount he earns is dependent on his own ability.

Each operator has a series of cans into which he throws the various grades of wool as pulled. Wool is taken from pullers to sorting bins, where expert sorters go over the wool to see that it has been graded properly.

The wool is then taken to the driers. These, of which there are two in operation at present in the Armour plant, are 24 feet in diameter, and one revolution dries the wool, which automatically drops into a chute and into a truck on the floor below. Here it is weighed and credited to the lot from which the pelts were taken, and is then put into cooling bins.

After cooling 24 hours, the wool is baled and sent by chute to the floors below, where it is stored until shipped.

Treating Skins After Wool Is Removed.

After the wool is pulled from the skins, the latter are dropped to the beam house in the basement. They land in vats with a wheel attachment, where they are run until the depilatory preparation is washed from them. They are then put in a wheel adjoining and run in a weak solution of lime. From this they go to lime vats, and after this process are taken to trimmers and beamsters, who trim the skins and remove any superfluous hair from the grain side.

They then go to the fleshing machines, and when fleshed are put in drenches to remove any lime that might be in them, and are then taken to pickle vats, where they are finished, after which they are sorted by expert graders and rolled into bundles ready for storage or shipment.

The capacity of this plant is 6,000 skins per day, and employment given to about 200 men. Most favorable comment has been made by various wool and skin experts from Boston, Philadelphia, etc., as to the construction and layout of the plant. Its operation has proved to be both effective and economical.

GRAND RAPIDS CITY ABATTOIR.

Immediately after the beginning of the new year the Grand Rapids, Mich., city council will be asked to pass a strict meat inspection ordinance similar in many ways to the one which was killed some time ago largely upon protests of the master butchers of the city. This time, however, it is the master butchers who will present the ordinance.

At a well attended meeting of the association last week the committee which had been appointed to draft the ordinance upon the passage of which hinges the establishment of a modern abattoir presented its report, which was adopted. The enactment of this law will throw down the last bar, it is said, to the establishment of a central slaughterhouse. Plans are all ready for the organization of the \$60,000 company composed almost entirely of local butchers.

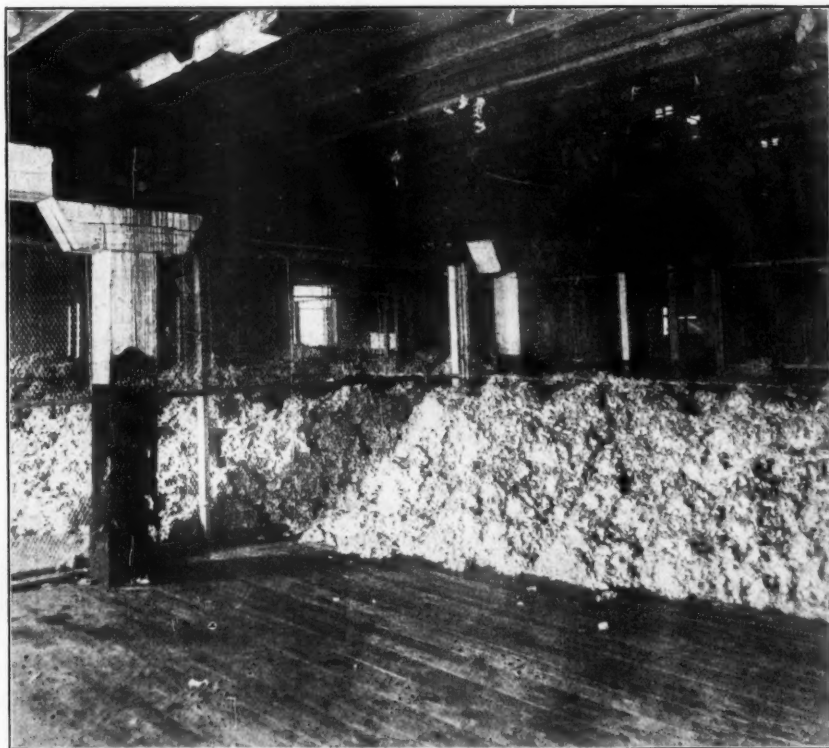
Health Officer Slemons is backing the butchers and has conferred with them regarding the proposed law. Ever since he has been health officer he has fought for an abattoir, arguing that in no other way can the meat of the city be properly inspected. The establishment of the concern will mean the elimination of the small slaughterhouses from which most of the local meat supply is secured and the conditions surrounding which have been the subject of so much adverse comment in the past.

PITTSBURGH MUNICIPAL ABATTOIR.

A special committee of the Pittsburgh, Pa., City Council is considering the question of a municipal abattoir. The question was raised as to the right of the city to compel the use of such an abattoir by all butchers, and this question was referred to the city attorney.

GERMANY EATS MORE MEAT.

Forty years ago the average per capita meat consumption in Germany was about 88 pounds. Now it is 119 pounds.



GRADING THE WOOL IN BINS BEFORE GOING TO THE WOOL PRESS.

PRACTICAL POINTS FOR THE TRADE

[EDITOR'S NOTE.—Nothing but actual, bona fide inquiries are answered on this page of "Practical Points for the Trade." The National Provisioner uses no "made-up" queries, with answers taken out of old, out-of-date books. The effort is made to take up and investigate each question as it comes in, and to answer it as thoroughly as time and space will permit, with a view to the special need of that particular inquirer. It must be remembered that the answering of these questions takes time, and that the space is necessarily limited, and inquirers must not grow impatient if the publication of answers is delayed somewhat. It should also be remembered that packing-house practice is constantly changing and improving, and that experts seldom agree, so that there is always room for honest difference of opinion. Readers are invited to criticize what appears here, as well as to ask questions.]

HANDLING AND STORING OFFAL.

An Eastern subscriber writes as follows:
Editor The National Provisioner:

We are not having much success in handling such offal as brains, ox tails, calves' heads and feet, etc. Please tell us how to handle and keep them.

With calf heads and feet, select clean, white heads and feet, well shaved and cleaned, and of medium size. Drain and chill for 24 hours. Freeze on racks at a temperature of 6 degrees below zero for 48 hours, then store in regular freezer at 12 degrees above zero, keeping heads and feet separate.

Ox tails should be sorted to weights— $\frac{3}{4}$ to 1 pound; 1 to $1\frac{1}{4}$ lbs.; $1\frac{1}{4}$ to $1\frac{3}{4}$ pounds; over $1\frac{3}{4}$ pounds. Chill on hooks over night, butt end down; then spread absolutely straight on racks in the freezer at a temperature of 6 degrees below zero for 24 hours, then place in storage at 12 degrees above zero. As a rule they are packed three layers of ten pieces each per box, thirty pieces to the box. The box is lined with cloth. Nothing less than 1-pound tails are exported. All tails must be thoroughly dried before packing, and must be handled carefully.

With beef brains, save only good brains free from blood clots. Chill over night in screen-bottom boxes or pans, in which they are delivered to the cooler. Do not wash, but pack as dry as possible. Pack in boxes which hold 10 pounds net, one layer in each box. Line top, sides and bottom of box with wax paper, and pack each piece separately. Hold in a "sharp freezer" at a temperature of 6 degrees below zero for 24 hours, then place in a storage freezer at a temperature of 12 degrees above zero.

With lamb brains, you handle, chill and pack the same as with beef brains. You can pack about 46 to 50 sets per box, making 10 pounds net, one layer in each box. Hold in "sharp freezer" at a temperature of 6 degrees below zero for 24 hours, then store in regular storage freezer at 12 degrees above zero.

Hog brains you handle, chill and pack the same as beef brains. Use the same sized box as for lamb brains, which will hold 10 pounds, net, 40 to 50 sets, one layer to each box. Hold in sharp freezer at 6 degrees below zero for 24 hours, then store in freezer at 12 degrees above zero.

TROUBLE IN MAKING PORK SAUSAGE.

A Southern pork packer writes as follows:

Editor The National Provisioner:

We make an all-pork sausage in connection with our packing of hogs. In most instances our sausage is of top quality and gives splendid satisfaction, but sometimes we have complaints that a certain day's make is tough and in cooling will run together, a kind of skin seeming to form on the outside of the sausage.

We cannot account for this. The meat is carefully weighed as well as the salt, pepper and sage. No other seasoning is used. We try to make the sausage $\frac{1}{3}$ fat, and think we get this amount of fat in it. If you can suggest a cause and the remedy, we will be very glad to have it.

Our plan is to first run the sausage through a 1-inch plate, then season it, then run it through the mixer, then through a plate with $\frac{1}{4}$ -inch holes, then through a fine plate with $\frac{1}{8}$ -inch holes. It is packed in 12-pound tins in bulk, and sold fresh. Every day's grinding is handled in the same way. The conditions stated are very annoying and damaging to our trade.

An experienced sausage-maker to whom this question was submitted makes the following explanation and suggestion for a remedy:

"If your subscriber makes sausage as you say, it is no wonder that their sausage is spoiled. The machine they use mashes and squeezes the meat, and by using a mixer in connection with it, squeezes and mashes it still more, and makes a sausage almost like lard. It also warms the meat so that it will not keep.

"We have had quite a number of inquiries similar to this lately from sausage-makers using the same kind of machine as your subscriber, complaining about the quality of their sausage. We have made inquiries and we have found that most high-grade sausage-makers are still using the old-style choppers for pork sausage.

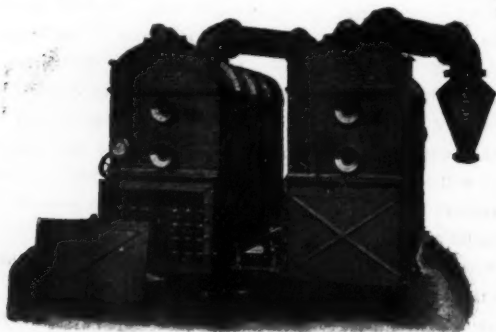
"The Deerfoot Farm Company, of Southborough, Mass., who make that well-known pork sausage that is shipped all over the country, have been using choppers for many years. At one time they tried a silent cutter, but they gave it up, and only about four months ago had built for them to order one of the largest size choppers.

"There is no question about these choppers making the best sausage, but of course they do not turn it out as fast as a silent cutter will. There are hundreds of butchers and sausage-makers using this chopper, however, but it is only for pork sausage. This machine chops and makes sausage as in the old-fashioned way when they used to chop their pork with cleavers on a block."

WHY YOU SHOULD KEEP A FILE.

In connection with the practical trade information published every week on page 18, The National Provisioner is frequently in receipt of letters from subscribers who recall having seen something interesting or important in a previous issue of this publication, but they have mislaid the copy and want the information repeated. The National Provisioner offers the suggestion that if every interested subscriber would keep a file of The National Provisioner he would be able to look up a reference at once on any matter which might come up, and thus avoid delay. A carefully-arranged index of the important items appearing in our columns is published every six months, and with this and a binder, which The National Provisioner will furnish, the back numbers of the papers may be neatly kept and quickly referred to for information.

The binder is new, and is the handiest and most practical yet put on the market, and it costs less than the old binder, too! It is finished in vellum de luxe and leather, with gold lettering, and sells for \$1. It may be had upon application to The National Provisioner, 116 Nassau street, New York.



There's Big Money In It—

The manufacture of fertilizer from tank water is recognized by aggressive packers as an extremely valuable side line. This tank water, formerly thrown away, is now used as the raw material for turning a former waste into large dividends. One of the Chicago packers reports an annual income from this source alone of more than \$100,000, all of which was formerly wasted. In this plant, the value is recovered by means of two large

SWENSON EVAPORATORS

The fact that every one of the prominent packers in the United States uses Swenson Evaporators for this purpose, some of them having more than 30 in their different plants, and that practically every one of these was ordered after the concern had had experience with the first order, shows that this apparatus is better adapted to this work than any other type which has yet been developed.

SWENSON EVAPORATOR CO.

945 Monadnock Block

(Formerly American Foundry & Machinery Co.)

CHICAGO, U. S. A.

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A VITAL MEAT MOVE

The most important announcement that has
come from the Department of Agriculture since
the inception of the meat inspection law, so
far as such announcements concern the meat
trade, is that of the appointment of a special
committee by the Secretary to investigate
broadly all of the important meat questions
which concern meat production and distribu-
tion. Nothing could be of more vital moment
to the people at this time than the question of
their meat supply. It has dawned upon the
public, the press and the government within
the last year that there is a tremendous short-

age of meat food animals in this country and
that the shortage is rapidly increasing. It
has taken the press and the people a long
time to realize this fact, but they seem to
have come to it at last, at least in very large
measure.

The influx of South American beef is mak-
ing itself felt upon the markets for the time
being, and while the new importations are in
the stage of novelty, they certainly have a
depressing effect upon the markets for domes-
tic animals. The reflex action of this is to
discourage the American producer, and instead
of there being encouragement for increased
production, the trend of events is all the other
way.

It took but three short months for us to de-
plete Canada of her surplus cattle, and now
Canadian cattle are selling on a par or higher
than our domestic animals. The same result
will follow with South American cattle in
time, but it will take longer. Meanwhile our
livestock producers will suffer to such an ex-
tent that they will be discouraged from rais-
ing meat food animals as a means of liveli-
hood. This is particularly true when they can
find a market for their grain at a higher price
than putting it through the intermediary
process of feeding it.

Another seriously important feature, which
should certainly come before the committee
and doubtless will, is the great waste of meat
food through preventable diseases in livestock.
Estimates on this loss alone vary from \$25,-
000,000 to \$60,000,000 per year, and as the
packinghouse condemnations alone are run-
ning close to \$10,000,000 per year, the maxi-
mum figure is probably not too high.

The waste from condemnations as well as
the waste from disease on the farm should be
stopped and can be stopped if a serious, con-
certed effort is made to do so. This loss alone
amounts to at least 5 per cent. of our total
meat production and that 5 per cent. fre-
quently, if not always, means a very material
difference in the cost of the finished product
to the consumer.

The appointment of the committee shows an
earnest desire on the part of the Secretary
for really constructive work. With Dr. Gallo-
way and Dr. Melvin and Prof. Mumford and
other experts on the committee the assump-
tion is safe that a great deal of good will come
from these investigations, deliberations and
conclusions. Though some antagonistic critics
have gone so far as to say that the appointment
of the committee is merely a political game,
it is obvious that they are not acquainted with
the calibre of the men who are to do the work.

The only regret that might be expressed in
connection with the appointment of the com-
mittee is that it did not include at least one
representative from livestock associations,
meat packers and retail butchers.

A MEMORABLE YEAR

The meat industry will remember the year
which has just ended as one of the momentous
ones of its history. It marked the end of an
epoch in the meat trade of the United States.
For the first time our once enormous beef
export trade practically ceased, and for the
first time also we began to import foreign
beef.

The removal of the meat tariff was not so
much the sign of a trade revolution as it was
a milestone by which to indicate the progress
of the meat industry of the United States to-
ward a more stable basis. Free meats, in-
stead of providing the panacea which political
quacks predicted, merely brought to light the
more clearly the fact of a world's beef short-
age, and impressed upon the public mind that
the reform to be achieved was industrial rather
than political; that the remedy was to be
found at home in better methods of production
and conservation, instead of in importing sup-
plies from abroad.

If this lesson, now in process of being im-
pressed upon the public mind, shall be taken
to heart, and acted upon, the experiences of
the year 1913 will not have been in vain.

PATERNALISM

The authorities of the city of Sheffield,
England, have drawn up a bill for presenta-
tion at the next session of the British Par-
liament which, according to the London Meat
Trades Journal, is a remarkably broad piece
of proposed legislation, exceeding in scope
even some of those measures fathered by
our own anxious reformers. It calmly pro-
poses to give the city of Sheffield the power
not only to conduct meat markets and
slaughterhouses, but to "maintain them
throughout the city to the exclusion of any
other body or person."

That is, the city proposes to condemn every
private abattoir and meat market and con-
duct the entire meat business itself! The
London Meat Trades Journal is authority
for the statement that Sheffield possesses
some of the finest abattoirs in the kingdom;
yet the city would seize all these—and the
retail markets as well. The Journal fails
to enlighten us as to the seriousness with
which this proposed law is to be considered.
Englishmen are apt to be serious-minded,
however, and it is only fair to presume that
this is no joke.

We hear much on the subject of municipal
ownership in this country. But this pro-
posed wiping out of butchers as well as pack-
ers is an example of paternalism in govern-
ment which even our radical American mind
finds it difficult to accept. We should not
be surprised to hear of some legislator at
Washington who is ambitious for publicity
taking up this idea, however.

TRADE GLEANINGS

J. T. Wilkes will establish a guano factory at Odell, Ga.

The stock yards of Barnard & Eckhardt at North Arlington, N. J., were destroyed by fire last week.

The slaughterhouse of the Star Market Company at Sandpoint, Ida., has been destroyed by fire.

The seed and hull house of the Crenshaw Oil Company, Crenshaw, Miss., has been destroyed by fire.

Swift & Company have decided to erect another building adjoining their present produce plant at Leon, Ia.

The new branch house of Swift & Company at Newburg, N. Y., was opened to the public for inspection last week.

It is reported that outside capital is to be invested in the establishment of a pork-packing plant at San Benito, Tex.

Fire in the second floor of Libby, McNeill & Libby's warehouse and office building at Chicago, Ill., caused a loss of \$5,000.

The Cockfield Livestock Company, Johnsonville, S. C., has been incorporated with a capital stock of \$5,000 by S. R. Cockfield and others.

The Jackson County Fertilizer Company, Winder, Ga., has been incorporated with a capital stock of \$15,000 by T. C. Dunn and others.

The Virginia-Carolina Chemical Company has declared its quarterly dividend of 2 per cent. on its preferred stock, payable January 15.

The Texas Refining Company, Greenville, Tex., is reported to establish a plant at El Paso, Tex., to manufacture lard compound and soap.

The Ozark Hog Ranch Company, Ironton, Mo., has been incorporated with a capital stock of \$25,000 by W. E. Minton, S. J. Heininger and M. R. Minton.

The San Antonio Meat Company, San Antonio, Tex., has been incorporated with a capital stock of \$10,000 by W. L. Payne, J. G. Spurling and T. A. Troilo.

The Independent Packing Company, St. Louis, Mo., has obtained a permit to erect a two-story cooler at its plant on Chouteau avenue.

The Lampe Market Company, Huron, S. D., has been incorporated with a capital stock of \$70,000 by A. Lampe, F. Lampe and A. Lampe, Jr.

A company composed of Lock Haven, Pa., capitalists is being organized for the purpose of erecting a meat packing and ice making plant at that city.

The new owners of the old Natchez Packing Company, Natchez, Miss., will increase the capacity for the manufacture of lard and enlarge the plant. The Mississippi Packing Company is the new name of the concern.

ANOTHER WIN FOR OLEOMARGARINE.

South Dakota courts have ruled in favor of oleomargarine on lines similar to that of the New York Court of Appeals decision recently published in the columns of The National Provisioner. The New York Court of Appeals sustained the right of oleomargarine to a yellow color which came from the use of natural ingredients. The South Dakota courts have now ruled that a dealer is not violating the law who sells oleomargarine naturally colored. The state officials, inspired by their butter backers, have appealed the case, but the decision of New York's highest court on exactly parallel lines will serve as an excellent precedent in opposing the appeal.

At Sioux Falls, S. D., Judge Orr in the municipal court sustained the demurrer of the defendant in the suit of the state against a dealer charged with violating the State law by selling a colored substitute for butter. The case never even came to trial. When the dealer showed that he had sold the oleomargarine under its own name, and that its yellow color was not artificial, but was due to natural ingredients, the court threw the case out.

The State held that while the oleo in question may not have been artificially colored, it could have been produced without the yellow color now given it through a manipulation of ingredients, and that the law applies. The dealer's attorneys held that the oleo was not artificially colored and that therefore the state law does not apply to it.

DIGGING AND STICKING.

The digger gets there. Not the slow, puny, disconsolate, disgruntled digger, but the fellow that buckles in with a heart and a half, with good cheer and good will, with force and determination that says sink or swim, I'll dig.

To stick to it—that's the rub. That's what brings your will into play and tells the world what kind of stuff you're made of.

"No future here?" Certainly not so long as you think that way. What do you suppose the diggers dig for? These fellows don't do it for the sake of their love for the boss. He may be a good man but his temper isn't purely angelic.—Merchants' Journal.

CITY ABATTOIRS FOR LOUISVILLE.

Officers of the Louisville, Ky., Health Department, the State Pure Food Department and a committee of three butchers met this week to consider the plan for five city abattoirs to replace the thirty-five slaughterhouses now in use in Louisville. The various forces are trying to agree upon some plan that will be fair to the butchers, and which will also insure the proper local slaughtering of cattle and the proper care of the meat itself after the animal has been killed.

At present conditions in some local slaughtering houses are bad, and because of their number, proper inspection of them would be nearly impossible. With five abattoirs only a few inspectors would be needed and better meat would be assured. It is planned to distribute the abattoirs in the various parts of the city where the slaughterhouses are now.

CHICAGO FERTILIZER MARKET.

(Special Letter to The National Provisioner from The Davidson Commission Co.)

Chicago, December 31.—The market for animal ammoniates has been extremely dull and practically unchanged from last week, though there have been some few small lots placed on private terms, probably a shade under the nominal market. We quote regular ground tankage at \$3 and 10, blood at \$3.20 per unit, for prompt and January shipment, 5c. per unit monthly advance February and March. Some producers are asking more than this, and claim they will not sell at current prices as they are looking for an improved demand and higher prices after the turn of the year, particularly if general business shows the improvement that seems generally anticipated.

The competition at the seaboard of imported ammoniates does not seem as severe as it has been during the past month, the importations being largely distributed, and any considerable further importations not expected, as supplies are small abroad as well as in this country. The smaller renderers and grease extractors have been selling moderately the past week of their lower grade tankage at about unchanged figures, and there is also some little demand for bone tankage noted at the lower prices which have been quoted on these goods.

Several long-time contracts have been placed during the past week by the smaller packers, but prices have not been published and are supposedly on some compromise basis from those asked by the sellers. With an average demand from commercial fertilizer manufacturers next month, it is quite possible prices may do a little better, but any extreme advance seems unlikely. (Complete quotations will be found on page 37.)

PACKERS who buy our **SPECIAL HAM PAPER** for smoked meat wrapping and Lard Liners, get the **GREATEST VALUE** the market offers.

WRITE US FOR PLAIN OR PRINTED SAMPLES

Hartford City Paper Company - Hartford City, Indiana

THE ORIGINAL AND WELL KNOWN

WANNENWETSCH SYSTEM

SANITARY RENDERING AND DRYING APPARATUS

Manufactured by

C. H. A. WANNENWETSCH & CO., BUFFALO, N. Y., U. S. A.

Write for Catalogue

FOR PURCHASING DEPARTMENTS

ELECTRIC SAUSAGE MACHINES.

The "Boss" electric sausage outfits, manufactured by The Cincinnati Butchers' Supply Company, Cincinnati, Ohio, are great favorites wherever they are in use. These outfits consist of "Boss" cutters, "Boss" mixers, "Boss" stuffers and "Boss" fat cutters, each machine direct-connected with electric motor for the large manufacturers.

The new combination outfits consisting of "Boss" cutters with electric motor, "Boss" Enterprise or "Boss" Sander cutter, with "Boss" mixer, all clutch or gear-connected, are said to be just right for the smaller manufacturer. Shafting and belting are discarded, all machines are operated by one motor, making fast, practical and convenient sausage outfits.

PREVENTING FIRE IN THE FACTORY.

In spite of the advent of so-called "fire-proof" factory buildings, the days of factory tragedies have not yet passed, as evidenced by recent disasters in more than one of our large cities. No matter what precautions are taken in the way of fireproof floors, enclosed escapes, and doors that open outwardly, the lives of the workers have frequently been jeopardized by the rapid spread of flames through inflammable material, even though the blaze has been confined to a single floor.

This condition indicates that the real solution to the problem of safeguarding life and property is to provide adequate means for extinguishing the flames before they have a chance to gain headway.

To this end many extinguishers have been put on the market, some of them highly efficient and others, unfortunately, so complicated or difficult to use that they fail to fully meet the requirements of a serious emergency.

In strong contrast to extinguishers of the latter type is a device of recent invention which is creating considerable interest on account of its simplicity and efficiency. This extinguisher, which is known as the "J-M Fyro," discharges by means of compressed air a liquid gas said to be forty times as effective as water. No mechanical force is required to operate it. There is no pumping, no tearing off of caps, no unscrewing of nuts, and no turning upside down.

All that is necessary is to hold it in an upright position and turn a small valve wheel about the size of a silver dollar. Its operation is so simple that a woman or child can use it.

This remarkable little fire-fighter (it measures only 3x15 inches) can be aimed and operated almost as accurately as the pointing of a finger, and it is largely due to this certainty of aim that it is so efficient, as none of the extinguishing fluid is wasted.

In many extinguishers the stream has such a force that it is often shot through the flames, a large part of it going to waste. J-M Fyro is the only fire-fighting device that throws a spray as well as a stream—the spray can be thrown a distance of 10 feet; the stream 25 feet. The spray is most effective on small fires scattered over a comparatively large area; the stream is usually best for small fires concentrated in one spot.

The advantage of the spray is that it will cover the entire blaze of the average incipient fire so that all of the liquid gas volatilizes. In so doing the gas forms a dense combustion-arresting "blanket," which is five times as heavy as air. And on account of its density and weight it quickly envelops the flames, displacing oxygen and extinguishing the fire.

As the extinguishing fluid in the J-M Fyro contains no moisture, it is a non-conductor of electricity and can accordingly be used in electric fires without danger of short-circuits. The J-M Fyro is one of the few extinguishers that can also be used on gasoline and electric fires. J-M Fyro fluid being non-corrosive, cannot cause rust and will not injure the most tender skin or harm the most delicate fabrics or furnishings.

The J-M Fyro fire extinguisher is manufactured by the H. W. Johns-Manville Co., New York. This company has recently issued an interesting little book on the subject of fires, and will be glad to mail a copy of it to anyone interested.

YORK REFRIGERATING MACHINERY.

Since their last report of November 24, the York Manufacturing Company, York, Pa., have made the following installations of refrigerating machinery:

Sargent Meat Company, Denver, Col.; one 8-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Heins & Company, Westhampton Beach, L. I., N. Y.; one 2-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Chesapeake Fish & Oyster Company, Kansas City, Mo.; one 8-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Robichaux & Peters, Brownsville, Texas; one 8-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Martin Birch & Sons, Muskegon, Mich.; one 11-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

La Fayette Ice Cream Company, La Fayette, Ind.; one 11-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Anchor Ice & Packing Co., Murphysboro, Ill.; one 40-ton horizontal double-acting steam driven refrigerating machine and balance of compression side complete.

West Side Ice Company, Chicago, Ill.; one 125-ton vertical single-acting steam driven refrigerating machine.

Bertis B. Paterson, Freehold, N. J.; one 20-ton vertical single-acting steam driven refrigerating machine and high pressure side complete, also a 12-ton flooded freezing system, 12-ton distilling system, and a 65-H. P. return tubular boiler system complete.

George L. Koeckler, Wheeling, W. Va.; one 8-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

F. V. Perry & E. L. Stoner, Scottdale, Pa.; one 40-ton vertical single-acting steam driven refrigerating machine and high pressure side complete, also one 25-ton flooded freezing system and a 30-ton distilling system.

Pittsburgh Mercantile Company, Fredericktown, Pa.; one 2-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Norfolk Warehouse Corporation, Norfolk, Va.; one 125-ton vertical single-acting steam driven refrigerating machine.

Ohio & Pittsburgh Milk Company, Pittsburgh, Pa.; one 60-ton horizontal double-acting belt driven refrigerating machine.

C. C. Schayne & Company, New York, N. Y.; one 8-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete. This installation was made by Westerberg & Williams, New York, N. Y.

Manitoba Club, Winnipeg, Can.; one 4-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

R. H. Williams & Sons, Ltd., Regina, Sask., Can.; one 2-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete, also congealing tanks and direct expansion piping for storage tanks.

Prince George Hotel, Toronto, Ont., Can.; one 11-ton vertical single-acting steam driven enclosed type refrigerating machine and high pressure side complete.

Westerberg & Williams, New York, N. Y.; two 6-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure sides complete. This installation was made for the Consolidated Gas Co., New York, N. Y.

B. D. Bennett, Ottawa, Kan.; one 40-ton vertical single-acting steam driven refrigerating machine and high pressure side complete, also 20-ton freezing and distilling systems.

E. Lehnhardt, Oakland, Cal.; one 20-ton vertical single-acting belt driven refrigerating machine and high pressure side, also 5,120 feet of 1¼-inch direct expansion piping for ice cream hardening rooms.

D. & V. Dinardi, Mount Union, Pa.; one 35-ton vertical single-acting steam driven refrigerating machine and high pressure side complete, also 15-ton flooded freezing and distilling systems and one 65-H. P. return tubular boiler system.

Certified Ice Cream Company, Chicago, Ill.; one 60-ton raw water flooded freezing system complete.

Gipps Brewing Company, Peoria, Ill.; one 17-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete, also one shell and tube brine cooler, having 250 square feet of effective surface.

Chas. Wirth & Company, Boston, Mass.; one 8-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Holmes Manufacturing Co., New Bedford, Mass.; one 11-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Manhattan Storage & Warehouse Company, New York, N. Y.; one 17-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

The Celluloid Company, Newark, N. J.; 6 "Shipley" double pipe ammonia condensers, 18 feet 2 inches long, 6 pipes high, made of 2-inch and 3-inch pipe.

Cornell Medical College, New York, N. Y.; three double pipe dehydrators, 18 feet 2 inches long, 4 pipes high, made of 1½-inch and 3-inch pipe.

Bee Hive Hygienic Ice Company, Brooklyn, N. Y.; one 150-ton vertical shell and coil accumulator and a 24x24 inch Corliss valve steam cylinder.

Smith & Company, Urbana, Ill.; the necessary material to change their present freezing tank to the flooded system.

Peoria Artificial Ice Company, Peoria, Ill.; two double pipe weak aqua ammonia coolers, 16 feet 0 inches long, 12 pipes high, made of 1½-inch and 2½-inch extra heavy pipe.

Neosho Ice Company, Neosho, Mo.; two 20-inch horizontal agitators, two quick closing automatic rocking type can dumps, and three atmospheric ammonia condensers, 20 feet 0 inches long, 24 pipes high, made of 2-inch galvanized pipe.

(Continued on page 33.)

ICE AND REFRIGERATION

NEW CORPORATIONS.

Pierre, S. D.—The Star Creamery Company has been incorporated with a capital stock of \$25,000 by J. L. McCalmont and others.

Yorktown, Va.—The Yorktown Fish and Ice Corporation has been incorporated with a capital stock of \$150,000. L. S. Smith is president.

ICE NOTES.

Ackerman, Miss.—T. B. Stanley will install a 3 to 5-ton ice plant.

Concord, N. C.—A. B. Pounds will erect a new addition to his ice plant.

Topeka, Kan.—The Mutual Ice and Cold Storage Company is increasing the capacity of its ice plant.

Sulphur Springs, Tex.—The Crystal Ice Company will open bids for the erection of a cold storage plant.

Lock Haven, Pa.—A company is being formed here to establish a meat packing and ice making plant.

Heber Springs, Ark.—A 4-ton compression plant will be operated by the Heber Springs Ice and Storage Company.

Etowah, Tenn.—The Crystal Ice and Storage Company has been organized to erect an ice and cold storage plant.

Frankfort, Ky.—The Frigid Ice Company of Campbell county has reduced its capital stock from \$100,000 to \$25,000.

Ashland, Ky.—The Chrystal Ice and Cold Storage Company has increased its capital stock from \$50,000 to \$100,000.

Montezuma, Ga.—A cold storage plant is to be erected here by C. L. De Vaughn, W. L. McKenzie, J. E. Hayes and others.

Yorktown, Tex.—E. A. Clousnitzer is reported as having purchased the Yorktown Light and Ice Company's property.

Philadelphia, Pa.—The Kensington Hygeia Ice Company has awarded contract for the erection of a concrete ice storage building.

Louisville, Ky.—The Merchants' Ice and

Cold Storage Company has secured a permit to erect an addition and remodel its plant.

Pittsburgh, Pa.—Plant No. 4 of the Consolidated Ice Company at Penn avenue and Lambert street has been badly damaged by fire.

Bend, Ore.—The plant of the Central Oregon Ice and Cold Storage Company and the Pioneer Creamery has been destroyed by fire with a loss of \$12,000.

Sodus, N. Y.—A company is being organized here having a capital stock of \$50,000 by P. Sucher, B. B. Kelly and others for the purpose of erecting a large cold storage plant, having a capacity of 60,000 barrels.

Mount Pleasant, S. C.—The recently incorporated Stocks Coal and Ice Company, Atlanta, Ga., contemplates erecting a 35-ton ice plant at this city. It is also planning to establish similar plants at Jacksonville, Savannah, Columbia, Augusta and Atlanta.

New York, N. Y.—A petition in bankruptcy has been filed against the Refrigeration Corporation, of No. 66 Broadway, by creditors. Liabilities are \$16,000. It was incorporated on December 30, 1911, with capital stock of \$3,500,000 to exploit a refrigerating and ice machine. Judge Holt appointed Frank J. Waldeyer receiver, bond \$500, and he may, in his discretion, continue the business.

PIPE-LINE REFRIGERATION.

By G. F. Bein, Fort Worth, Tex.*

With the rapid strides we are making in this scientific age, it appears to me that my subject, pipe-line refrigeration, has not received the attention that in my opinion it deserves. It is one of the greatest of modern conveniences, and though in use for a number of years in some of the large cities of the United States, the principle is more or less foreign to the average refrigerating engineer.

*Read before the Third International Congress of Refrigeration, Chicago, Sept. 17-24, 1913.

Nearly every city or hamlet in the country has its ice plant and a desirable location for a new installation is very difficult to find. There is, however, an unlimited field for pipe-lines, and if pushed in the future like ice plants in the present and past, there would be a vast amount of work for all builders of refrigerating machinery.

Having had some experience along this line and recognizing the great possibilities and benefits to be derived, it occurred to me that a little publicity, setting forth the advantages to be had, also the disadvantages under which the few existing lines are operating, would be the proper way of bringing the pipe-line system into the limelight and into its own.

My experience has been limited to the direct expansion system, and I will therefore cover the subject along that line to the best of my ability.

I will begin by giving the many and material benefits to be derived by the pipe-line system. We had a large number of display windows that were not only decorative, but a source of great revenue to the storekeeper. I will cite a florist among them who told me after about six months of experience that when he first conceived the idea of refrigerating artificially, it was a question in his mind whether the end justified the means. He said that he had been losing money and was about to move into a cheaper locality in order to make ends meet. He called us on 'phone requesting information and price for service, and, to make a long story short, he signed a contract for one year. As a precaution, however, I was obliged to insert a clause whereby the said contract could be terminated at the end of thirty days on account of his lease expiring and the fact that the landlord was considering a material advance in the rent, which, if it went into effect, would force him into a new location. I learned later that this was all a myth and a ruse on his part to get out of an undesirable contract, if it so happened to prove. But up to date the contract has not been cancelled, as he told me in confidence that his business doubled the first thirty days. By means of the refrigerated window he was enabled to keep all manner of cut flowers on display, which previous to his entering into a contract with us was done by means of placards, which are at best misleading and sometimes deceiving.

Another instance of convenience where the service from the pipe-line absolutely filled the

ICE HANDLING MACHINERY

FOR

PACKERS

For Natural and Manufactured
ICE PLANTS
Economical—Efficient

Let Us Recommend
the Proper Equipment
for Your Needs

ICE TOOLS

Large Variety
Large Stock

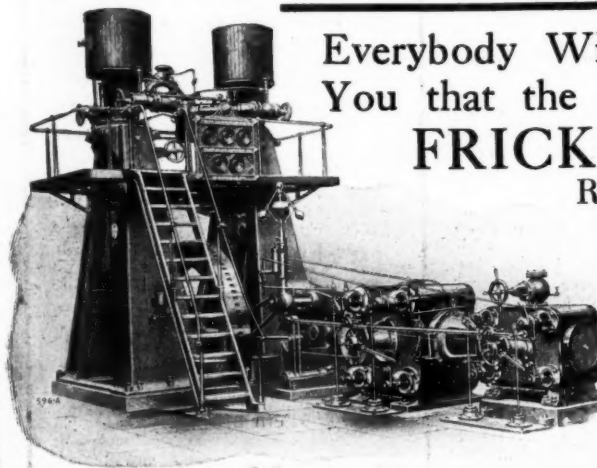
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Gifford Wood Co.

HUDSON, N. Y.

Boston, Mass.

Chicago, Ill.



Everybody Will Tell
You that the
FRICK

Refrigerating
Machine is
the best you
can buy—
everything
considered.
Let us get
better ac-
quainted.

Send for our Catalogue on Refrigeration—It may be our Ammonia Fitting Catalogue is what you need. No matter what you require for refrigeration you can get it quick from

FRICK COMPANY :: Waynesboro, Pa.

PURITY IS ESSENTIAL IN AMMONIA

For Refrigerating and Ice Making. Because nothing will reduce the profits of your plant so surely as Ammonia laden with organic impurities.

BOWER BRAND ANHYDROUS AMMONIA

is made from pure Aqua Ammonia of our own production, thoroughly refined and purified. Send for Free Book.

HENRY BOWER CHEMICAL MANUFACTURING CO., 29th St. and Gray's Ferry Road, Philadelphia, Pa.

B. B. AMMONIA may be obtained from the following:

ATLANTA: Manufacturers' Warehouse Co.
BALTIMORE: Joseph S. Wernig Transfer Co.
BOSTON: 120 Milk St., Chas. P. Duffee.
BUFFALO: Keystone Transfer Co.
CHICAGO: F. C. Schapper, Westerlin & Campbell Co.
CINCINNATI: The Burger Bros. Co.
CLEVELAND: General Cartage & Storage Co., Henry Bollinger.
DETROIT: Riverside Storage & Cartage Co., Newman Bros., Inc.
DALLAS: Oriental Oil Co.
HAVANA: O. B. Cintas.
INDIANAPOLIS: Railroad Transfer Co.
JACKSONVILLE: St. Elmo W. Acosta.
KANSAS CITY: Crutcher Warehouse Co.
LIVERPOOL: Peter R. McQuile & Son.
LOS ANGELES: United Iron Works.
LOUISVILLE: Union Warehouse, 7th and Magnolia Sts.
MILWAUKEE: Central Warehouse.

MEMPHIS: Patterson Transfer Co.
MEXICO, D. F.: Ernst O. Heinsdorf.
NEWARK: Brewers' & Bottlers' Supply Co.
NEW ORLEANS: Chas. F. Ranta.
NEW YORK: Roessler & Hasslacher Chemical Co., Shipley Construction & Supply Co.
NORFOLK: Nottingham & Wrenn Co.
PITTSBURGH: Pennsylvania Transfer Co.
PROVIDENCE: Rhode Island Warehouse Co.
ROCHESTER: Shipley Construction & Supply Co.
SALT LAKE CITY: Utah Soap Co.
ST. LOUIS: Pilsbry-Becker Engineering & Supply Co.
ST. PAUL: R. B. Whitacre & Co.
SAN ANTONIO: Oriental Oil Co.
SAN FRANCISCO: United Iron Works.
SAVANNAH: Benton Transfer Co.
SPOKANE: United Iron Works.
SEATTLE: United Iron Works.
TOLEDO: Moreton Truck & Storage Co.
WASHINGTON: Littlefield, Alvord & Co.

bill, was the club rooms of one of the commercial bodies. This was located on about the fourteenth floor of one of the large office buildings. We ran our lines up a pipe-shaft and into the various refrigerators. The service was the best possible. Think of hauling the ice up an elevator and dragging it through a hundred or more feet of hall over tile floors and carpets; there certainly can be no comparison between the two methods of refrigeration.

Drinking water from a faucet on every floor; cold water on tap at any hour of the day and night is another great convenience. Previous to the laying of our mains all manner of contrivances were in use, many of them very unsanitary and all of them more or less cumbersome. In many instances the ice tank was kept under the roof and the ice carted or elevated, as the case may be, then broken and dumped into the receptacle. Many of these tanks being located in an apparently inaccessible place, where the manager very seldom, if ever, ventured, were a sight to behold and a breeding place for thousands of germs. The pipe-line system remedies all of these annoyances, and wherever installed gives the best of satisfaction.

Meat markets, saloons and restaurants are all users of the service, and even a threat of cutting off the service to a delinquent customer makes him hustle around and get the money.

Fur storage for valuable garments is another enterprise that is becoming quite popular. The temperatures maintained are sure death to moths, or at least their dormant condition will keep them inactive and therefore harmless.

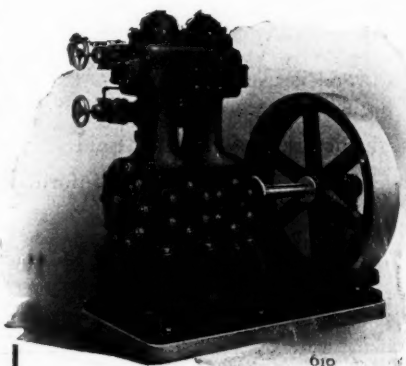
Ice skating rinks are made possible in a Southern climate where this enjoyment would be out of the question.

Specially prepared rooms in hospitals for fever patients is another blessing to suffering humanity, and last, but not least, comes the undertaker. In some of the Eastern cities it is obligatory on the part of the undertaker to keep an unknown body for months for possible identification. All these conditions and many others make pipe-line refrigeration a very desirable utility.

The above is sufficient to give you an idea of the many advantages of the system. I will now outline to you the disadvantages that exist and which up to date have not been given publicity as far as I have been able to learn.

One of the principal annoyances is the excessive use of ammonia. No matter how carefully we watched the line, the ammonia would get away. During the five years I served as master mechanic and superintendent of the system we used on an average of about 20,000 pounds per year, or a total of 100,000 pounds for the five years. During this time, however, we had several accidents. Twice there was a rupture in the line and once the baffles in the cooling tower let go and crashed through the roof and on top of the ammonia condensers. As near as could be estimated at the time, the loss of ammonia in each case amounted to about \$4,000.

WATCH PAGE 48 FOR BARGAINS



A Sure Way

to safeguard your business is to install a Refrigerating Machine that is known to be reliable in every way.

YORK Vertical Enclosed Machines are built like a motor car. Have Die Forged Crank Shafts, ground to gauge, with Die Cast Bearings. Self-contained, with all parts interchangeable.

Over 500 of these Machines were sold in 1913. Tested before shipment—you take no chances. They need but little attention and do not require a skilled operator. Carried in stock by our Branches throughout the Country, so that you can get them promptly.

York Manufacturing Company
York, Pa.

Branches in all Principal Cities

The correct estimated value of A Refrigerator Door and Window — is service

1st—Efficiency

2nd—Strength and Durability

JONES COLD STORE DOOR CO., HAGERSTOWN, MARYLAND, products combine and recommend to the trained and untrained eye, unexaggerated ability to perform its work and to stand up to its place.

The construction object is in defiance to the

SLAM BANG LABORERS

"DISABLE ME IF YOU CAN"

HINGES AND FASTENERS weigh 60 lbs. to the set.

The doors and Windows work as easily as the front Door on your dwelling.

They will not leak.

Refrigerator Door and Frame and Windows mean shipped complete ready to set in the opening.

We guarantee our "AD" statements.

We believe a big part of our success is due to pleasing our patrons.

We are the sole manufacturers of the "NO EQUAL" DOOR with round jams so popular with the packing trade.

Our Revolving Ice Cream Door is a success for its purpose.

Our Ice Doors and Chutes do all that is required.

Jones Cold Store Door Co.
Hagerstown, Md., U.S.A.



Quality Uniformity Purity Reliability

Consider each and all of these points in judging ammonia. The economy and efficiency of your cooling system are based on the quality of your anhydrous ammonia.

We guarantee the Armour brand to be pure and dry—free from all foreign substances and non-condensable gases.

In the great Armour plants this brand is used exclusively. Use it in *your* plant and be assured of complete satisfaction and the very highest degree of cold-producing power.

Each drum is tested for purity, dryness and volatility. Sold subject to your test before using.

Stocks carried at all principal shipping points. Write for information.

The Armour Ammonia Works

Owned and Operated by **ARMOUR & COMPANY**

CHICAGO, ILL.

So under regular operating conditions we probably used about 16,000 to 17,000 pounds each year. This is probably not so very excessive considering the length of the mains; as we had between three and four miles of trunk lines and a mile or more of laterals. I have heard of isolated plants using that amount, but in such a case it appears to me there was no excuse for the heavy losses, as all the pipe lines are overhead and more or less accessible; but in a street-line system the mains are all underground in a conduit and a leak is very hard to locate. There is more or less water in the conduit in low places, which acts as a natural absorber of ammonia, and even after a leak is stopped the weak solution of aqua gives up a strong odor. The repairs, of course, are very expensive, as it is necessary to pull up the pavement, which must be done under city inspection and when the ditch is again filled, another inspector is required. Then the pavement must be relaid, all of which adds to the expense.

The greatest trouble usually exists in the manholes, where the valves and expansion joints are located. Any material change in pressure or temperature due to a shutdown or heavy frosting out will usually start a number of leaks.

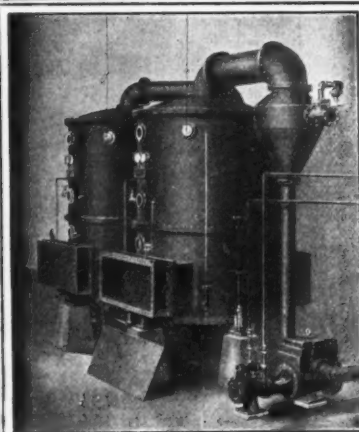
The danger of fire, particularly if it occurs in the night, is always a source of trouble. Every customer has a stop box at the curb, where it is possible to shut off the ammonia, but at times the fire has a pretty good start before it is discovered and a falling wall may rupture a line, as was the case in the old Ridge Building in Kansas City, Mo., where we lost the greatest part of our charge. The fire started in a neighboring restaurant and burned for some time before the alarm was given. The night engineer caught one of the inspectors on the 'phone and wanted to know what was wrong, as his head pressure dropped about 50 pounds under normal conditions. Imagine a drop of 50 pounds in a short time under normal running conditions; it meant that he had lost the greater part

of his charge.

Another time we found it necessary to make some repairs in a large storage system. The men closed the liquor and vapor valves and pumped out the coils; after the repair was made somebody forgot to open the vapor valve; the inspector, not knowing all the conditions and having a report that all was O. K., turned on the expansion and filled the entire coils with liquor. This trouble was readily discovered, but not until the mischief was done. Eternal vigilance is the price of success.

Another condition that is seldom met with in any other refrigerating system is the highly superheated condition of the return vapor. This is governed by the climatic conditions of the season of the year. In hot weather the return vapor will rise to 75 and 80 degs., all owing to the temperature of the ground. We had mercury wells in the lines and took regular readings and found by close observation that when the return gas was most high-

(Continued on page 42.)



KEEP YOUR EYE ON The Zarembo Patent Evaporator

For TANKWATER and GLUE

Built in all sizes from 100 to 10,000 gallons per hour

We offer, not the excellence of yesterday, but the excellence of today

THE WISE PACKER investigates and buys from
ZAREMBA COMPANY **Buffalo, N. Y.**

(New York Office, 708 Singer Annex)

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Prices Easier—Trading Quiet—Hog Movement Somewhat Lighter—Quality Continues Good—Distribution of Products Fair.

The action of the provision market has not been very radical this week, but there has been a small movement downward in values, partly the result of heavy packing for the month, and belief that the January 1 statement of product stocks would show quite an important gain compared with December 1. The packing during the month of December has been heavy, not only at Chicago, but at all other points, and it is believed that this will be reflected to some extent in the accumulation of stocks.

The past week, possibly due to the holidays, the movement of hogs has been somewhat lighter, but still the movement from the country is very liberal, and there has been but little recession in values for the price of hogs. Some decline has been noted, but this decline is evidently not enough to materially influence country marketing. Weather conditions have been rather unfavorable for the handling of stock, which has been a factor in the way of a large movement, besides some natural decrease on account of the holidays, and on account of the lower prevailing prices for hogs.

The demand for product at the west has been of quite good volume, and the distribution as shown by the daily shipments of product has been fairly good. This distribution reflects the steady buying by the country and a willingness to market product at prevailing prices. The receipts of cut meats at Chicago this season since November 1 have been much smaller than last year, the total receipts amounting from November 1 to December 27 to 10,316,000 pounds against 24,061,000 pounds a year ago. The receipts of lard for the same time have been 4,989,000 pounds, against 5,988,000 pounds last year. On the other hand, there has been an increase in the shipments of both meat and lard. The pork shipments from Chicago for the period mentioned were 27,640 barrels against 19,744 barrels last year; meats 93,169,000 pounds, against 85,695,000 a year ago, and lard 47,462,000 pounds, against 44,872,000 last year.

Under normal conditions for packing and the movement of hogs, the decrease in the receipts in Chicago and the increase in shipments out from Chicago would be reflected in a decrease or a very limited increase in the stocks of product, but on account of the heavy movement of hogs this year, the results are not likely to be the same as would have been the case in a normal year. The packing at Chicago for the winter season to date has been about 45,000 hogs more than last year, which to a certain extent explains the larger movement of hog products from that point.

While the distribution as shown by the figures above given has been good from packing centers the export movement has shown

an increase for the two months of nearly 6,000,000 pounds of meats, and a decrease of only about 10,000,000 pounds of lard. This movement to Europe has in the aggregate been quite heavy, and has shown a fairly steady foreign demand for both meats and lard which indicates steady consumption. How long this is likely to keep up is somewhat of a question, as claims are being made that the European supply of hogs this season is quite large, therefore there is some possibility of a falling off in the foreign requirements.

Compared with last year, prices of products show a gain in lard of about 1c. a pound, while ribs are also about 1c. a pound over last year, May pork \$2.50 over, and January lard about \$2.75 over last year. The price of hogs is about 40c. a hundred over last year, so that the gain in the price of product is not all clear profit. It is claimed that the profit in the prevailing prices for hogs, compared with the product, gives a rather liberal packing profit, and explains the reason for the lack of pressure on product values considering the enormous movement of hogs to market during the past month. Whether this movement is likely to be kept up or not, is still a much discussed question. There is a large part of the trade which seems to be

confident that every falling off in the movement is the beginning of the end, and there will not be any large merchandizing movement until through the winter. Whether such is the question or not, the present movement is much heavier than was generally expected, while the quality of the hogs has shown quite a little improvement over the weights prevailing in the early fall.

Weekly average prices of hogs, good beef cattle, sheep and lambs at Chicago follow:

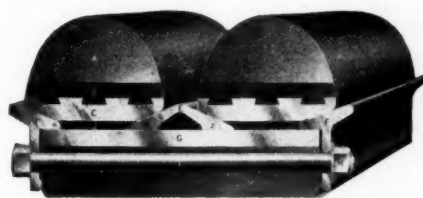
	Hogs.	Cattle.	Sheep.	Lambs.
This week	\$7.70	\$8.35	\$5.15	\$7.80
Previous week	7.65	8.25	4.85	7.40
Cor. week 1912	7.40	8.00	4.85	8.20
Cor. week 1911	6.20	6.85	3.85	6.05
Cor. week 1910	7.80	6.00	3.80	6.15

LARD.—A somewhat easier tone has prevailed, with prices showing a little recession in value. Demand continues quiet. City steam, 10½¢@10½¢c.; Middle West, \$10.70@10.80; Western, \$10.90; refined, Continent, \$11.30; South American, \$12; Brazil, kegs, \$13; compound lard, 8¼¢@8½¢c.

PORK.—The market is dull, but steady. Trading is very quiet for all grades. Mess is quoted \$22.25@23.75; clear, \$20.25@22; family, \$24.50@27.

BEEF.—The situation is influenced to some extent by the recent arrivals of Argentine beef. Trade is quiet and buyers appear to be awaiting developments. Family, \$19@

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NEW YORK

20; mess, \$17.75@18.75; packet, \$18@19; extra India mess, \$28@30.

SEE PAGE 30 FOR LATER MARKETS.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, December 31, 1913:

BACON.—Antwerp, Belgium, 138,500 lbs.; Abo, Russia, 54,439 lbs.; Callao, Peru, 1,929 lbs.; Christiania, Norway, 50,966 lbs.; Caibarien, Cuba, 5,120 lbs.; Colon, Panama, 2,398 lbs.; Drontheim, Norway, 167,366 lbs.; Glasgow, Scotland, 189,785 lbs.; Gothenberg, Sweden, 6,316 lbs.; Hamilton, W. I., 940 lbs.; Helsingfors, Finland, 151,885 lbs.; Hull, England, 181,526 lbs.; Kingston, W. I., 42,312 lbs.; Liverpool, England, 1,733,205 lbs.; London, England, 24,881 lbs.; Marseilles, France, 14,311 lbs.; Naples, Italy, 2,075 lbs.; Newcastle, England, 26,202 lbs.; Stockholm, Sweden, 48,846 lbs.; Santiago, Cuba, 10,152 lbs.; Trieste, Austria, 5,113 lbs.; Valparaiso, Chile, 3,110 lbs.

HAM.—Antwerp, Belgium, 25,000 lbs.; Callao, Peru, 1,857 lbs.; Caibarien, Cuba, 5,938 lbs.; Colon, Panama, 10,602 lbs.; Cartagena, Colombia, 599 lbs.; Guayaquil, Ecuador, 1,244 lbs.; Glasgow, Scotland, 333,941 lbs.; Hamilton, W. I., 10,402 lbs.; Hull, England, 188,958 lbs.; Kingston, W. I., 2,419 lbs.; Liverpool, England, 1,251,948 lbs.; La Guaira, Venezuela, 25,611 lbs.; London, England, 100,727 lbs.; Port Limon, C. R., 793 lbs.; St. Johns, N. F., 9,715 lbs.; Santiago, Cuba, 5,881 lbs.; Savanilla, Colombia, 696 lbs.; Southampton, England, 150,230 lbs.; Valparaiso, Chile, 8,592 lbs.

LARD.—Antwerp, Belgium, 571,491 lbs.; Arica, Chile, 8,640 lbs.; Bari, Italy, 8,750 lbs.; Bergen, Norway, 4,648 lbs.; Buenaventura, Colombia, 4,345 lbs.; Bremen, Germany, 17,400 lbs.; Cartagena, Colombia, 14,500 lbs.; Caibarien, Cuba, 11,331 lbs.; Callao, Peru, 2,600 lbs.; Copenhagen, Denmark, 60,813 lbs.; Christiania, Norway, 99,015 lbs.; Colon, Panama, 6,400 lbs.; Dantzig, Germany, 236,046 lbs.; Drontheim, Norway, 41,272 lbs.; Gothenberg, Sweden, 33,009 lbs.; Glasgow, Scotland, 218,308 lbs.; Genoa, Italy, 77,115 lbs.; Guayaquil, Ecuador, 1,791 lbs.; Hamilton, W. I., 6,358 lbs.; Hull, England, 212,796 lbs.; Hamburg, Germany, 133,290 lbs.; Kingston, W. I., 1,100 lbs.; Koenigsberg, Germany, 276,402 lbs.; Leith, Scotland, 1,270,372 lbs.; Liverpool, England, 462,581 lbs.; La Guaira, Venezuela, 1,196 lbs.; London, England, 3,141,054 lbs.; Messina, Sicily, 33,550 lbs.;

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Thursday, December 25, 1913, as shown by Williams & Terhune's report, are as follows:

Steamer and Destination.	Oil Cakes.	Cotton-seed Bolls.	Butter Pkgs.	Hams Boxes.	Tallow Pkgs.	Beef Pkgs.	Pork Bbls.	Lard Tons and Pkgs.
Lusitania, Liverpool	100	1264					500	100
Cymric, Liverpool	450	3211				55	81	738
Minnewaska, London	281	151					50	15
St. Paul, Southampton		233					115	2100
Buffalo, Hull	50	1314					5	890
Memphian, Manchester	525	40					230	5950
California, Glasgow	200	1218				100	75	285
Ryndam, Rotterdam	2800	165				75		702
Angelo Parodi, Rotterdam	32843							7183
Michigan, Antwerp	19685	121						
Vaderland, Antwerp	4212		180			135	218	5330
La Lorraine, Havre						62		3
Ferdene, Marseilles	125					100		
Venezia, Marseilles	411	580						
Total	59951	2497	7611	100	292	346	3696	47433

Manchester, England, 390,017 lbs.; Naples, Italy, 114,949 lbs.; Newcastle, England, 24,080 lbs.; Palermo, Sicily, 4,191 lbs.; Port au Prince, W. I., 63,116 lbs.; Riga, Russia, 5,500 lbs.; St. Johns, N. F., 4,410 lbs.; Savanilla, Colombia, 23,195 lbs.; Stettin, Germany, 601,578 lbs.; Southampton, England, 10,300 lbs.; Trieste, Austria, 11,000 lbs.; Valparaiso, Chile, 9,948 lbs.

LARD OIL.—Caibarien, Cuba, 206 gals.

PORK.—Colon, Panama, 5 bbls.; Christiania, Norway, 50 bbls.; Hamilton, W. I., 19 bbls.; Halifax, N. S., 14 bbls.; Kingston, W. I., 3 bbls.; Liverpool, England, 230 bbls.; Port au Prince, W. I., 257 bbls.; Santiago, Cuba, 5 bbs.; St. Johns, N. F., 533 bbls.; Valparaiso, Chile, 5 cs.

SAUSAGE.—Antwerp, Belgium, 115 pa.; Colon, Panama, 168 pa.; Catania, Sicily, 25 bbs.; Hamilton, W. I., 10 pa.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, December 31, 1913:

BEEF.—Antwerp, Belgium, 75 bbls.; Cardiff, Wales, 25 tes.; Hamilton, W. I., 38 bbls.; Halifax, N. S., 30 bbls.; Kingston, W. I., 55½ bbls.; Liverpool, England, 100 tes.; Port au Prince, W. I., 20 bbls.; St. Johns, N. F., 300 bbls.; Valparaiso, Chile, 15 bbls.

FRESH MEATS.—Colon, Panama, 186,849 lbs.; Hamilton, W. I., 21,163 lbs.; Liverpool, England, 53,342 lbs.

OLEO OIL.—Bremen, Germany, 50 tes.; Copenhagen, Denmark, 650 tes.; Christiania, Norway, 120 tes.; Constantinople, Turkey, 155 tes.; Glasgow, Scotland, 125 tes.; Genoa, Italy, 100 tes.; Hamburg, Germany, 525 tes.; Liverpool, England, 270 tes.; London, England, 250 tes.; Piraeus, Greece, 22 tes.; Stockholm, Sweden, 290 tes.; Smyrna, Turkey, 30 tes.; Trieste, Austria, 45 tes.

OLEOMARGARINE.—Cartagena, Colombia, 1,200 lbs.; Hamilton, W. I., 1,210 lbs.; Port au Prince, W. I., 1,600 lbs.

TALLOW.—Hamburg, Germany, 14,309 lbs.; Rotterdam, Holland, 44,668 lbs.

TALLOW OIL.—Antwerp, Belgium, 75 tes.

TONGUE.—Antwerp, Belgium, 90 pa.; Copenhagen, Denmark, 15 bbls.; Liverpool, England, 45 pa.

CANNED MEAT.—Antwerp, Belgium, 95 pa.; Bremen, Germany, 100 cs.; Buenos Aires, A. R., 625 cs.; Hamilton, W. I., 362 pa.; Hull, England, 175 pa.; Liverpool, England, 75 pa., 50 cs.; Marseilles, France, 20 cs.; Newcastle, England, 68 cs.; Oran, Algeria, 70 pa.

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from the Davidson Commission Co.)

Chicago, December 31.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams.—Green, 8@10 lbs. ave., 13@13¼c.; 10@12 lbs. ave., 12¼@12½c.; 12@14 lbs. ave., 12¼@12½c.; 14@16 lbs. ave., 12¼@12½c.; 18@20 lbs. ave., 13@13¼c. Sweet pickled, 8@10 lbs. ave., 13@13¼c.; 10@12 lbs. ave., 13@13¼c.; 12@14 lbs. ave., 12¼@12½c.; 14@16 lbs. ave., 12¼@12½c.; 18@20 lbs. ave., 13@13¼c.

Skinned Hams.—Green, 14@16 lbs. ave., 14¼@14½c.; 16@18 lbs. ave., 14¼@14½c.; 18@20 lbs. ave., 14½@14¾c.; 22@24 lbs. ave., 13¾@14c. Sweet pickled, 14@16 lbs. ave., 13¾@14c.; 16@18 lbs. ave., 13¾@13¾c.; 18@20 lbs. ave., 13¾@13¾c.; 22@24 lbs. ave., 13¾@13¾c.

New York Shoulders.—Green, 10@12 lbs. ave., 10¾c. Sweet pickled, 10@12 lbs. ave., 10¾@10¾c.

Picnic Hams.—Green, 5@6 lbs. ave., 9½@9¾c.; 6@8 lbs. ave., 9@9¼c.; 8@10 lbs. ave., 9@9¼c.; 10@12 lbs. ave., 9@9¼c. Sweet pickled, 5@6 lbs. ave., 10@10¼c.; 6@8 lbs. ave., 9¾@9¾c.; 8@10 lbs. ave., 9¾@9¾c.; 10@12 lbs. ave., 9¾@9¾c.

Clear Bellies.—Green, 6@8 lbs. ave., 13¾@13¾c.; 8@10 lbs. ave., 13¼@13¾c.; 10@12 lbs. ave., 13@13¾c.; 12@14 lbs. ave., 12¾@13c. Sweet pickled, 6@8 lbs. ave., 13¼@13¾c.; 8@10 lbs. ave., 13@13¾c.; 10@12 lbs. ave., 12¾@13c.; 12@14 lbs. ave., 12¾@12¾c.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending December 27, 1913, with comparative tables:

PORK, BBLs.			
To—	Week ending Dec. 27, 1913.	Week ending Dec. 29, 1912.	From Nov. 1, '13, to Dec. 27, 1913.
United Kingdom...	452	342	2,138
Continent	135	25	819
So. & Cen. Am. ...	205	105	2,029
West Indies	1,008	1,304	7,559
Br. No. Am. Col. ...	631	6,038
Other countries...	9	210
Total	2,431	1,785	18,793

MEATS, LBS.			
United Kingdom...	4,884,825	4,927,775	45,591,125
Continent	94,500	882,909	3,100,575
So. & Cen. Am. ...	106,000	60,400	854,525
West Indies	150,800	266,450	1,446,725
Br. No. Am. Col. ...	10,000	41,006
Other countries...	14,175	2,000
Total	5,240,125	6,151,700	51,035,930

LARD, LBS.			
United Kingdom...	3,656,572	6,878,100	40,139,674
Continent	1,004,676	6,147,550	25,977,155
So. & Cen. Am. ...	313,900	105,800	2,714,894
West Indies	320,510	715,150	4,043,976
Br. No. Am. Col. ...	5,224	169,738
Other countries...	13,800	9,800	120,550
Total	5,914,685	13,554,700	73,165,957

RECAPITULATION OF THE WEEK'S EXPORTS.

	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	1,826	2,744,150	3,280,500
Boston	225	1,710,075	2,650,185
New Orleans	380	158,000	484,000
St. John, N. B.	100,000
Portland, Me.	633,000
Total week	2,431	5,246,125	5,914,685
Previous week	2,233	7,819,900	11,482,194
Two weeks ago	2,411	6,751,300	11,018,575
Cor. week last y'r ..	1,785	6,151,700	13,554,700

COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, '13, to Dec. 27, '13.	Same time last year.	Changes.
Pork, lbs.	3,758,600	3,801,800	Dec. 43,200
Meats, lbs.	51,035,930	45,067,950	Inc. 5,968,000
Lard, lbs.	73,165,957	82,771,023	Dec. 9,605,038

OCEAN FREIGHTS.

	Liverpool.	Glasgow.	Hamburg.
	Per ton.	Per ton.	Per 100 lbs.
Beef, per tierce	20/	22/6	@29c.
Oil Cake	20/	17c.	@18c.
Bacon	20/	22/6	@29c.
Lard, tierces	20/	22/6	@29c.
Cheese	25/	30/	@50c.
Canned meats	20/	22/6	@29c.
Butter	30/	30/	@50c.
Tallow	20/	22/6	@29c.
Pork, per barrel	20/	22/6	@29c.

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—It has been another week of dullness, with transactions in the local tallow market few and far between. There was really little to inspire trading as the west was comparatively inactive, and in Europe business was confined to necessary dealings. Opinions are mixed as to the probable events after the turn of the year. The most popular view is that consumers will not abandon their hand-to-mouth buying policy, but it is admitted that this does not necessarily imply lower prices for tallow as stocks are not heavy at important points. Due to the holiday season, there was another week passed at London without an auction sale, and what few private advices have been received from the other side suggested that no material change has occurred in any direction. Prime city tallow in the local market is quoted at 6½c., and city specials at 7½c., with last sales on that basis.

OLEO STEARINE.—The market has been quiet and about steady. Stuff can be had on the basis of 9½c. The inquiry at present lacks volume, partly due to the period of the year, but as an offset product is not being freely offered.

OLEO OIL.—The tone is again a little steadier, with a fractional gain in values. Packers have not been so urgent to sell, while demand has been fair. Extras are quoted at New York at 9½@9¾c., and 57 florins at Rotterdam.

SEE PAGE 39 FOR LATER MARKETS.

GREASE.—The market is firm in tone, with good greases held very steadily. Under grades move slowly. Quotations are nominal, as follows: Yellow, 5¼@6½c.; bone, 5½@6¼c.; house, 5¼@6½c.

COCOANUT OIL.—The market shows on the whole a steady tone, but trade is quiet as usual for the season. Demand is moderate, but values are well held and supplies of copra are not heavy. Cochin, 12¼@13c.; arrival, 12¼@12½c.; Ceylon, 10½@10¾c.; shipment, 10¼@10½c.

CORN OIL.—The market has shown a little recession in value, with a more moderate demand. Prices are quoted at \$6.55@6.65 in car lots.

SOYA BEAN OIL.—The market was nominally steady at unchanged values. Spot is quoted at 6½@7c.

PALM OIL.—The dull trade has brought a slight recession in values, but trade is quiet and without much feature. Holders are not

pressing goods, but business is limited and in small lots. Prime red spot, 6¾c.; due to arrive, 6½@6¾c.; Lagos, spot, 7½@7¾c.; to arrive, 7½c.; palm kernel, 10½@10¾c.; shipment, 10½c.

NEATSFOOT OIL.—Prices were quoted steady, with small trade. For 20 cold test, 96@98c.; 30 do., 88c.; 40 do. water white, —; prime, 65@66c.; low grade, off yellow, 62c.

FRESH BEEF AND MUTTON IMPORTS.

Imports of fresh beef into the port of New York during the past week totaled 22,890 quarters, compared to 4,190 quarters last week, and 2,440 quarters two weeks ago. Last week's arrivals included 3,632 quarters of chilled and 558 frozen; this week's were 7,036 chilled and 15,854 frozen. Of this week's arrivals 3,274 quarters chilled and 1,050 frozen came via London and Liverpool, all of the beef being from Argentina. The balance came direct from Argentina on the steamer Elstree Grange, and included 3,762 quarters of chilled and 14,804 quarters of frozen beef.

Imports of other fresh meats included 2,400 carcasses of sheep and 1,700 of lamb, frozen, on the steamer Elstree Grange from Argentina.

LIVESTOCK AND BEEF EXPORTS.

Exports of livestock and dressed beef from United States and Canadian ports for the week ending December 27, 1913, are reported by Williams & Terhune as follows:

Port.	Cattle.	Sheep.	Beef.
From New York	—	—	—
From Boston	—	—	—
From Philadelphia	—	—	—
From Baltimore	—	—	—
From Montreal	—	—	—
Total	—	—	—
Total last week	—	—	—

FOREIGN COMMERCIAL EXCHANGE.

New York, January 3, 1914.—Foreign commercial exchange rates were quoted today as follows:

London—			
Bankers' 60 days.....	4.81½	@ 4.81½	
Demand sterling	4.8545	@ 4.8550	
Commercial, sight	4.85	@ 4.85½	
Paris—			
Commercial, 90 days....	5.267½	— 1-16 @ 5.267½	
Commercial, 60 days....	5.25½	— 3-32 @ 5.25½	— 1-16
Commercial, sight	5.21½	— 1-16 @ 5.21½	
Berlin—			
Commercial, 90 days....	93½	@ 93 9-16	
Commercial, 60 days....	93½	@ 93 13-16	
Commercial, sight	94½	@ 94½	
Antwerp—			
Commercial, 60 days....	5.30	— 1-16 @ 5.30	
Amsterdam—			
Commercial, 60 days....	39½	+ 1-16 @ 39½ + 3-32	

GREEN PORK CUTS IN NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, December 31.—New York City wholesale prices on green and sweet pickle pork cuts, etc.: Pork loins, 15@16c.; green hams, 8@10 lbs. ave., 13½c.; do., 10@12 lbs. ave., 13c.; do., 12@14 lbs. ave., 13c.; do., 18@20 lbs. ave., 13¼c.; green clear bellies, 6@10 lbs. ave., 13½c.; do., 10@12 lbs. ave., 13c.; green rib bellies, 8@10 lbs. ave., 13c.; S. P. hams, 8@10 lbs. ave., 13½c.; do., 10@12 lbs. ave., 13¼c.; do., 12@14 lbs. ave., 13c.; S. P. clear bellies, 6@8 lbs. ave., 12½c.; do., 8@10 lbs. ave., 12½c.; do., 10@12 lbs. ave., 12c.; do., 12@14 lbs. ave., 13c.; S. P. rib bellies, 11@12c.

Western prices are as follows: Pork loins, 8@10 lbs. ave., 13½@14c.; do., 10@12 lbs. ave., 13@13½c.; do., 12@14 lbs. ave., 12½@13c.; do., 14@16 lbs. ave., 12½c.; skinned shoulders, 11½c.; boneless butts, 14c.; Boston butts, 12½@13c.; lean trimmings, 13c.; regular trimmings, 9½c.; tenderloins, 25@26c.; spare ribs, 9½c.; neck ribs, 4c.; livers, 3c.; tails, 6c.; snouts, 6c.

Tierce goods, 13½c.; ribs, \$26; pig tongues, pig tails, \$21.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, December 31.—Latest quotations on chemicals and soapmakers' supplies are as follows: 74@76 per cent. caustic soda, \$1.50@1.65 basis 60 per cent.; 60 per cent. caustic soda, \$1.80 per 100 lbs.; 98 per cent. powdered caustic soda in bbls., 2¼@2½c. per lb.; 58 per cent. soda ash, 8c. per 100 lbs.; 48 per cent. carbonate soda ash, 95c. per 100 lbs.; talc, 1¼@1½c. per lb.; sillex, \$15@20 per ton of 2,000 lbs.; marble flour, \$8 per ton of 2,000 lbs.; silicate of soda, 90c. per 100 lbs.; chloride of lime in casks, 1½c., and in bbls., 2c. per lb.; carbonate of potash, 4@4¼c. per lb.; electrolytic caustic potash, 4¼@4½c. per lb.

Prime palm oil in casks, 6¾@7c. per lb.; genuine Lagos palm oil in casks, 7½c. per lb.; clarified palm oil in bbls., 7¼c. per lb.; palm kernel oil, 10½@10¾c. per lb.; green olive oil, 78c. per gal.; yellow olive oil, 83@86c. per gal.; green olive oil foots, 7¼@8c. per lb.; Ceylon coconut oil, 10½@10¾c. per lb.; Cochin coconut oil, 12@12½c. per lb.; cottonseed oil, 7@7.20c. per lb.; corn oil, 6.70@6.80c. per lb.; Soya bean oil, 6½c. per lb.

Prime city tallow, 6½c. per lb.; house grease, 6@6¼c. per lb.; brown grease, 5¼@6c. per lb.; oleo stearine, 9¼@10¼c. per lb.; yellow packer's grease, 5¼@6c. per lb.

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COTTON OIL CABLE MARKETS

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, January 2.—Market easy. Quotations: Choice summer white oil, 70½ marks; butter oil, 70½ marks; summer yellow, 65 marks.

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, January 2.—Market easy. Quotations: Summer yellow, 37½ florins; choice summer white, 41½ florins, and butter oil, 41¼ florins.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, January 2.—Market easy. Quotations: Summer yellow, 79¼ francs.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, January 2.—Market firm. Quotations: Prime summer yellow, 84½ francs; prime winter yellow, 88½ francs; choice summer white oil, 88 francs.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, January 2.—Market easy. Quotations: Prime summer yellow, 33½s.; summer yellow, 32½s.

SOUTHERN MARKETS

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, December 31.—Crude cottonseed oil dull at 41c. Holiday conditions. Meal, \$26.50, Atlanta. Hulls, \$10, Atlanta, loose.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., December 31.—Cottonseed oil market steady; prime crude, 42½@43c. Prime 8 per cent. meal firm at \$27.50 per short ton, here; 7½ per cent., \$28.25. Loose cake active. Hulls higher, \$9 loose, \$11.50 sacked.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., January 1.—Crude cottonseed oil barely steady; basis prime, 40c.; prime, 43c., Texas basis; prime valley, 41½c. Prime meal, 8 per cent., firm at \$29.25 per short ton, here; 7½ per cent., \$28.25. Loose cake active. Hulls higher, \$9 loose, \$11.50 sacked.

PACKING EXPORT COTTONSEED CAKE.

Commercial Agent Edwin W. Thompson suggests that, in packing cottonseed cake for export, care be taken to let the cakes cool and dry before putting them into sacks, as otherwise there is danger of molding during the voyage.

A cargo recently discharged at Copenhagen must go to arbitration on account of this trouble. Some of the bags were moldy on the outside, and some of the cakes were moldy in the middle of the package. It is possible for such damage to be caused by accident during the voyage; but as a matter of fact cakes from other countries are successfully shipped in bulk and seldom penalized for mold in Copenhagen.

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Louisville Cotton Oil Co.
INCORPORATED
Louisville, Ky.

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CABLE ADDRESS "COTTON OIL"

LOUISVILLE COTTON OIL CO. HEAD.

E. M. Caffrey has been elected president of the Louisville Cotton Oil Company, Louisville, Ky., to succeed his late brother, Colonel J. J. Caffrey, the founder of the company. Charles P. Fink, who with Colonel Caffrey established the company and helped to bring it to its present basis of prosperity, remains in his present position as secretary and treasurer. Mr. E. M. Caffrey had been associated with his brother in the management of the company for many years, and is thoroughly equipped to take up the presidency of the organization.

COTTONSEED PRODUCTS STATISTICS.

A bill has been introduced in Congress by Chairman Lever of the House Committee on Agriculture authorizing the Census Bureau to collect and publish monthly statistics of the cottonseed products industry, including the seed crush, oil production and yield of all by-products, stocks of products held by manufacturers and others, imports and exports, etc. Mills, refiners and others must furnish information when requested by the government, which information is to be held confidential so far as names are concerned. This bill is now before the Committee on Census.

TESTING COTTON OIL COLOR.

Chairman E. R. Barrow, of the Chemists' Committee of the Inter-State Cotton Seed Crushers' Association, sends out the following notice concerning the adoption of an official polarization colorimeter for cottonseed oil color reading:

"The work of the Bureau of Standards on the color reading of cottonseed oil has progressed to such an extent that in the opinion of your committee a polarization colorimeter similar in principle to the Aron's Chromoscope, which was exhibited to the society at Chicago last June, will be adopted as your official instrument. Such an instrument is now being made at the work shops of the Bureau of Standards, and if it proves entirely satisfactory, it will then be adopted by your committee and turned over to instrument makers to duplicate.

"It is essential in order to determine price and also to get them out in time for our next season's work, to be able to give the instrument makers an idea of how many they will have to make for immediate delivery. Your committee, therefore, request that you notify Mr. F. N. Smalley, Savannah, Ga., of your committee, how many of the instruments you will purchase if it is adopted by your committee as the official instrument."

"BOSS" PEOPLE GIVE THANKS.

The officers of The Cincinnati Butchers' Supply Company, the well-known manufacturers of "Boss" machines and appliances and "Beauty" refrigerators and fixtures for packers and butchers, wish to extend their thanks to their friends and patrons for the many favors extended during 1913. They wish them the compliments of the season and abundant success in 1914. The National Provisioner is glad to make this message public through its columns.

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COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

Market Irregular—Trade Demand and Speculation Quiet—January Deliveries Heavy—Many Await Events—Sentiment More Mixed—Crude Oil Quiet.

Frequently during the last several days the cottonseed oil market appeared to be heading toward lower levels, but no decline of moment occurred. Somewhat reduced quotations for nearby stuff were witnessed, which depression was not without sympathetic influence, but the market showed rather more ability to recover. The feature of the week was the issuing of about 9,000 notices on January contracts. Heavy deliveries had been anticipated, but no such amount as this.

It was evident that speculative longs in the January delivery had been fairly well eliminated, or else the routine circulation of notices would have brought about a substantial decline. As it was, the differences in the local future market widened moderately, and at about thirty-five points discount January was purchased by certain houses and placed in store against sales of March or other months at a larger discount. Carrying charges were regarded as sufficiently large to permit of such operations.

The largest refining interests delivered most of the oil, and those not favoring higher

prices stated that this forcibly indicated the slow condition of the consuming markets. It was declared that refiners could not be expected to sacrifice their wares, and therefore further deliveries were likely. The fact that many contracts were taken out of the market by the purchasing and storing of January oil did not disconcert the bears, who asserted that the "evil day" was simply being postponed. Of course, should consuming inquiry expand in the near future, it would be natural for the heavy carrying charges to narrow.

Sentiment in speculative quarters at present is well divided, with advocates of lower values in the majority, but their views do not seem so pessimistic with the advancement of the season and the reduction in values. It is contended, however, that crude oil mills cannot indefinitely withhold oil from the market, whereas consumers show no inclination to abandon their hand-to-mouth buying policy. On the other hand, continued reference is made to the light stocks held by foreign and domestic users of oil, and it is also supposed in certain quarters that this factor, in conjunction with the prevailing levels of oil, and maintenance of lard values, will stimulate a constant inquiry, which will

aggregate very fair proportions even though the character of the buying is not pyrotechnic.

There is a general disposition to curtail operations until the new year gets under way. Not much has been heard from crude oil centers, with the market nominal. Mills have been reported unwilling sellers, but as an offset, the bids tendered have not been inviting, and it was apparent that consumers were also inclined to await the passing of the holiday season. On the whole the general sentiment as reported from important industrial centers is of a more sanguine nature, and while in certain lines there is great conservatism, or even depression, some of the more recent events have been bolstering to the courage of those vitally concerned in the business world. Along these lines might be mentioned the more settled feeling regarding the tariff bill, more peaceful political conditions at home and through Europe, the enactment of the currency measure, and latterly, a better understanding as to the anti-trust laws in this country. Obviously, none of these arguments alone warrant predictions of higher cotton oil values, but combined their influence in cotton oil trade circles cannot be ignored.

THE W. J. WILCOX

LARD AND REFINING COMPANY

NEW YORK

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**PURE
REFINED
LARD**



During the latter part of this month, the Census Bureau is expected to issue another report, showing the amount of seed crushed to the middle of January, but this report will not be very enlightening, as the amount crushed after that time will have to be seriously considered. The March report will be quite complete in this respect and, incidentally, it will be recalled that at just about the time of the publication of the March figures, the cotton oil market a year ago started upward. The consumption of this season's supply, however, is giving the trade more concern at present, however, than the production, which is generally classed as being quite moderate, particularly when the absence of a carry-over at the beginning of this season is taken into account.

Sales for the calendar year on the New York Produce Exchange were 3,837,500 barrels, against 4,039,600 barrels in 1912.

Closing prices, Saturday, December 27, 1913.
—Spot, \$6.60@6.70; December, \$6.60@6.69; January, \$6.67@6.68; February, \$6.84@6.86; March, \$6.96@6.97; April, \$7.06@7.09; May, \$7.17@7.18; June, \$7.21@7.24; July, \$7.27@7.28. Futures closed at 1 decline to 2 advance. Sales were: January, 900, \$6.69@6.67; February, 500, \$6.85@6.84; March, 400, \$6.97@6.96; May, 400, \$7.18@7.17; July, 900, \$7.28. Total sales, 3,100 barrels. Good off, \$6.50@6.69; off, \$6.33@6.50; reddish off, \$6.15@6.50; winter, \$7.25; summer, \$7; prime crude, S. E., \$5.40@5.47; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Monday, December 29, 1913.
—Spot, \$6.60@6.64; January, \$6.61@6.63; February, \$6.82@6.86; March, \$6.95@6.96; April, \$7.05@7.08; May, \$7.19@7.20; June, \$7.23@7.26; July, \$7.29@7.30; August, \$7.34@7.28. Futures closed at 2 advance to 6 decline. Sales were: January, 6,900, \$6.63@6.59; March, 4,000, \$6.97@6.95; May, 3,500, \$7.20@7.17; July, 5,900, \$7.30@7.27; Total sales, 20,900 barrels. Good off, \$6.45@6.60; off, \$6.33@6.42; reddish off, \$6.10@6.40; winter, \$7@8; summer, \$7@7.50; prime crude, S. E., \$5.40@5.47; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Tuesday, December 30, 1913.
—Spot, \$6.60@6.75; January, \$6.66@6.70; February, \$6.86@6.88; March, \$6.99@7; April, \$7.10@7.11; May, \$7.22@7.23; June, \$7.26@7.29; July, \$7.32@7.33; August, \$7.36@7.42; Futures closed at 2 to 5 advance. Sales were: January, 500, \$6.67@6.65; February, 1,000, \$6.86@6.85; March, 1,300, \$6.99@6.97; May, 1,800, \$7.23@7.20; July, 1,100, \$7.32@7.30. Total sales, 5,700 barrels. Good off, \$6.45@6.65; off, \$6.33@6.45; reddish off, \$6.10@6.22; winter, \$7@8; summer, \$7@8; prime crude, S. E., \$5.40@5.47; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Wednesday, December 31, 1913.—Spot, \$6.70@6.85; January, \$6.75@6.79; February, \$6.90@6.95; March, \$7.06@7.07; April, \$7.15@7.20; May, \$7.27@7.29; June, \$7.31@7.34; July, \$7.36@7.38; August, \$7.40@7.46. Futures closed 4 to 11 advance. Sales were: January, 300, \$6.81@6.70; March, 1,500, \$7.07@7.02; May, 2,900, \$7.30@7.24; July, 700, \$7.37@7.35; August, 100, \$7.45. Total sales, 6,500 barrels. Good off, \$6.55@6.75; off, \$6.42@6.48; reddish off, \$6.10@6.25; winter, \$7.50@7.75; summer, \$7@7.75; prime crude, S. E., \$5.40@5.47; prime crude, Valley, nom.; prime crude, Texas, nom.

SEE PAGE 38 FOR LATER MARKETS.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week ending December 31, 1913, and for the period since September 1, 1913, were as follows:

	Week ending Dec. 31, 1913.	Since Sept. 1, 1913.
From New York	Bbls.	Bbls.
Antwerp, Belgium.....	—	171
Barbados, W. I.....	—	1,681
Belize, Honduras.....	15	42
Bergen, Norway.....	—	210
Bristol, England.....	—	25

Buenos Aires, A. R.....	2,014
Cape Town, Africa.....	596
Cartagena, Colombia.....	8
Ceara, Brazil.....	5
Christiansund, Norway.....	105
Colon, Panama.....	80
Constantinople, Turkey.....	1,172
Copenhagen, Denmark.....	100
Demerara, British Guiana.....	3,700
Fremantle, Australia.....	65
Genoa, Italy.....	433
Glasgow, Scotland.....	118
Hamburg, Germany.....	4,188
Havana, Cuba.....	2,010
Havre, France.....	6,248
Hull, England.....	19
Iquique, Chile.....	134
Kingston, W. I.....	4,029
La Guaira, Venezuela.....	425
Las Palmas, A. R.....	85
Liverpool, England.....	1,532
London, England.....	15
Manchester, England.....	20
Marseilles, France.....	10,987
Matanzas, Cuba.....	8,375
Melbourne, Australia.....	3,934
Monte Cristi, S. D.....	2,605
Montevideo, Uruguay.....	19
Naples, Italy.....	222
Nuevitas, Cuba.....	16
Para, Brazil.....	4,061
Piraeus, Greece.....	2,871
Ponce, P. R.....	50
Port Antonio, W. I.....	7
Port au Prince, W. I.....	126
Port Limon, C. R.....	10
Port Maria, W. I.....	119
Progreso, Mexico.....	39
Puerto Arenas, Chile.....	174
Rio Janeiro, Brazil.....	6
Rotterdam, Holland.....	113
St. Johns, N. F.....	388
Sanchez, S. D.....	1,155
San Domingo, S. D.....	6,073
San Juan, P. R.....	25
Santiago, Cuba.....	403
Santos, Brazil.....	6
Singapore, Straits S't'mts.....	104
Sydney, Australia.....	14
Trieste, Austria.....	20
Trinidad, W. I.....	2
Valparaiso, Chile.....	187
Venice, Italy.....	8,556
Vera Cruz, Mexico.....	271

Total 3,749

From New Orleans:	
Antwerp, Belgium.....	1,006
Bremen, Germany.....	2,575
Christiania, Norway.....	50
Genoa, Italy.....	2,110
Glasgow, Scotland.....	25
Gothenberg, Sweden.....	25
Hamburg, Germany.....	475
Havana, Cuba.....	3,368
Liverpool, England.....	525
Manchester, England.....	200
Progreso, Mexico.....	100
Puerto, Mexico.....	380
Rotterdam, Holland.....	500
San Juan, P. R.....	3,737
Tampico, Mexico.....	450
Vera Cruz, Mexico.....	508

Total 1,000

From Galveston:	
Bremen, Germany.....	100
Havana, Cuba.....	111
Rotterdam, Holland.....	50

Total 261

From Baltimore:	
Glasgow, Scotland.....	25
Havre, France.....	400

Total 425

From Savannah:	
Hamburg, Germany.....	1,218
Liverpool, England.....	182
London, England.....	1,830
Manchester, England.....	606
Rotterdam, Holland.....	12,721

Total 16,557

From Newport News:	
London, England.....	136

Total 136

From Norfolk:	
Glasgow, Scotland.....	575
Hamburg, Germany.....	925
Liverpool, England.....	4,080
London, England.....	345
Rotterdam, Holland.....	2,130

Total 8,055

From San Francisco:	
Guatemala.....	3
Honduras.....	1
Hong Kong, China.....	2
Mexico.....	1
Nicaragua.....	1
Yokohama, Japan.....	13

Total 21

From all other ports:	
Canada.....	13,893
Mexico (including overland).....	2,299

Total 16,192

Recapitulation:			
	Week ending Dec. 31, 1913.	Since Sept. 1, 1913.	Same period 1912.
	Bbls.	Bbls.	Bbls.
From New York.....	3,749	85,677	151,483
From New Orleans.....	1,000	15,794	30,320
From Galveston.....	—	261	550
From Baltimore.....	—	425	3,440
From Philadelphia.....	—	—	767
From Savannah.....	—	16,557	6,464
From Newport News.....	—	136	500
From Norfolk.....	—	8,055	3,450
From San Francisco.....	—	21	99
From Boston.....	—	—	60
From Mobile.....	—	—	1,575
From all other parts.....	—	16,192	28,072
Total.....	4,749	143,118	226,780

Is there something you want to know badly that you remember reading in The National Provisioner, but you can't recall the date? Get a binder and keep your copies of the paper, and then you'll have it handy, and won't have to waste time writing for it. Our new binder costs but \$1. Ask us about it.

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 WILL BE PLEASED TO QUOTE PRICES ON ALL GRADES OF REFINED COTTON SEED IN BARRELS OR LOOSE IN BUYERS OR SELLERS TANK CARS, F.O.B. REFINERY
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COTTONSEED OIL EXPORTS.

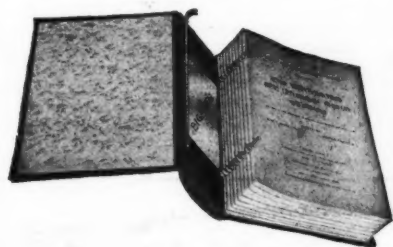
Government reports of exports of cottonseed oil for November by export districts, with totals compared, are as follows:

Districts.	Pounds.
Georgia	3,361,666
New York	14,173,915
Virginia	1,511,250
Galveston	719,147
New Orleans	3,096,875
Buffalo	296,753
Dakota	301,440
Eastern Vermont	7,144
Michigan	1,252,658
St. Lawrence	213,504
Total November, 1913.....	24,934,352
Total November, 1912.....	39,633,494
Eleven months ending November—	
1911	252,163,767
1912	313,916,821
1913	234,970,973

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FEEDING COTTON MEAL TO HOGS.

By President A. M. Soule, Georgia College of Agriculture.

This is a subject of general interest to Southern farmers, for cottonseed meal is an indirect by-product on practically every farm. That this question constitutes an issue of more than passing importance is shown by the large number of inquiries received concerning the utilization of meal as an amendment in rations for hogs.

A long series of experiments have been made to determine what could be done along this line and recommended with safety to the farmer. In most instances an adverse result has been obtained. It has seemed that cottonseed meal could only be fed for a limited period to hogs without producing fatal results. Much variation in this respect has been shown in all experiments made, due no doubt to some inherent characteristics of the animals under test. Apparently a small percentage of the hogs fed on this concentrate are immune to any toxic effect it may be thought to exert when fed to this class of stock.

Naturally the meal could not be fed under the conditions portrayed above with either satisfaction or success. Work was, therefore, begun some years ago in Texas to determine in what proportion it could be used advantageously, especially in combination with corn. It was soon discovered that if the meal and corn were fermented together in the proper proportion of five parts of corn to one of meal, hogs could be fed this mixture for from fifty to ninety days with excellent result and a large measure of safety. In fact, there seemed to be little danger from using this combination for sixty days, and where the animals were allowed to range on fresh pastures for as long as ninety days.

The quality of meal which could be used under these conditions was limited, however, though its effects were shown in the larger and more uniform gains made, the finer quality of the pork as to the admixture of fat and lean and the large percentage of good meat in proportion to the offal. It was necessary to ferment the feed for at least 24 to 36 hours in summer and from 48 to 72 hours in winter. This, of course, involved considerable trouble to the farmer, but was a wise policy nevertheless for the results obtained seemed to fully justify the use of the small amount of meal indicated as an amendment to a ration of corn for hogs.

These particular tests were conducted in Texas. Since that date some important work has been undertaken in North Carolina, with results that promise to be of the greatest importance to the hog raising industry of the South.

To Prof. W. A. Withers much credit is due for the persistency and success with which he has investigated the toxic effect of cottonseed meal on hogs, and the discovery of a means by which it could be utilized with safety in a ration for this class of animals. The experiments cited were originally carried on for quite an extended period of time with guinea pigs and rabbits. Iron salts were used to overcome the toxic effect which cottonseed meal is supposed to produce in certain classes of animals after the expiration of a given period of time.

It was found when the iron salts were used the life of both guinea pigs and rabbits could apparently be prolonged for an indefinite period of time, and cottonseed meal be made one of the principal constituents of the ration. When the iron salts were withheld both guinea pigs and rabbits died in a comparatively short period of time.

The success attained led the investigators

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to try out their results on hogs. Twelve pigs were selected for this purpose weighing about 50 pounds apiece, and were placed in two separate lots. The daily ration consisted of one-half pound of cottonseed meal and one and a half pounds of corn meal. One lot of hogs received a solution of the iron salts while the ration was increased in volume as the animals grew. Green feed was withheld and the animals were not allowed any exercise save that obtained in the small pen in which they were confined.

These conditions were instituted in order to increase the severity of the test. At the end of twelve weeks four of the pigs fed cottonseed meal and corn meal without iron salts were dead. The other two had only made a gain of thirty-five pounds apiece. The six pigs which received the iron salts made an average gain of 54 pounds, or more than one and a half times as those fed on the first ration mentioned. These results indicate therefore that certain salts of iron have the power to mitigate any toxic effects which may be attributed to the use of cottonseed meal in a ration for hogs.

Everyone realizes that corn in itself is not a desirable feed for hogs. First of all, it does not contain enough mineral or muscle-making material. The gains from corn alone are therefore costly and rather slow. The high price of corn renders its use as the sole concentrate for the finishing of hogs almost prohibitive in the South. Some material containing protein of a relatively cheap and desirable form must be added to a ration of corn to secure the best results.

Cottonseed meal would naturally be the food stuff selected for this purpose, and now it would appear that a method has been discovered by which it can be used with apparent safety. Farmers should not conclude from these results that it can be fed without discretion, care and good judgment, and the method advised must be tested out on a larger scale before definite conclusions can be drawn; but everyone should look into this question and satisfy himself concerning its practicability.

To this end he should secure some copperas and dissolve one pound of it in fifty gallons of water, or, in other words, a barrel of water. For each pound of cottonseed meal fed take one gallon of the above solution and mix thoroughly with the grain ration which may constitute for a hundred-pound hog as much as one pound of cottonseed meal and four or five pounds of corn or corn meal. If the hog weighs only 50 pounds do not feed over a half a pound of cottonseed meal and use only half a gallon of the copperas solution. For still smaller animals feed in the same relative proportion.

The wise farmer will test out this new method carefully and on a small scale until he is satisfied that the deductions made by Prof. Withers are correct. It is believed that he will secure satisfactory results from these tests, and it is needless to point out the advantages which will come to him if cottonseed meal can be made a definite part of the ration for hogs in the South and fed with safety through the addition of a small quantity of a solution of copperas to the daily ration.

COCOANUT OIL PRODUCTION.

The increased use of copra for oil production which has been witnessed in the last few years and which has led to the development of copra export and the planting of

an immense acreage of cocoanut groves all over the Far East and in southern islands is leading to the establishment of oil factories at various points in the cocoanut growing districts, writes Consul General George E. Anderson from Hongkong.

A new concern of this sort is the Philippine Vegetable Oil Company at Manila, which has been in operation for some time. An enterprise is now on foot to establish a much larger undertaking of the sort farther south in the Philippines, nearer the center of Philippine copra production. There is also in hand an undertaking of this sort in the Malay States. These concerns are put forward by responsible interests, and it is evident that the business of extracting oil from cocoanuts in the Far East and shipping it to Europe or the United States is tending to supplant that of shipping copra to Europe and the United States for the extraction of oil there.

Extracting the oil near the point of production of the copra means a saving in transportation costs of an improvement in the quality of the output. Freight charges on copra to the United States or Europe are high because of the bulk of the cargo and also because of its usual offensiveness. Moreover, the losses en route amount to about 16 per cent. of the copra. The copra also usually arrives at Marseille or New York in such a state that it is unfit for use in food products except after expensive refining.

By pressing the oil in the Philippines, for example, there will be a saving in freight owing to the reduced bulk, and also a saving because of the fact that oil can be shipped in ballast tanks and between the double bottoms of vessels, and can be pumped into and out of vessels, thus reducing handling charges to a minimum. Pressing oil from the copra before it has become rancid or moldy also greatly improves the quality of the output.

The Manila factory handles 65 tons of copra per day of 24 hours. The concern now being organized for operation in the southern portion of the islands will handle about 130 tons of copra per day. Present methods of extraction in the Philippines appear to be of the most advanced sort. About 92 per cent. of the oil—usually running about 63 per cent. of the copra—is extracted without difficulty, at a cost considerably below that obtaining in Europe.

MOTOR FUEL AT 3 CENTS PER GALLON.

By a continuous run of 128 hours, with the exception of two brief stops of a few seconds each, a KisselKar truck motor proved at the Los Angeles commercial vehicle show last week that the very lowest and cheapest grade of fuel—oil toppings—is entirely reliable and practicable. This test officially verified the results of a recent trip from Los Angeles to San Francisco by a KisselKar truck at a fuel expense of less than \$1.40 for the 472 miles covered.

The Kissel motor at the Los Angeles show was driven at a rate of approximately 20 road miles an hour and therefore rolled up a mileage of 2,560. When the spark plugs were removed they showed some encrusted carbon, but none of the soft spongy deposit that is usually formed. A new carbureter, made in Los Angeles, was used for the test, and it is claimed that with this carbureter the use of

oil toppings at three cents a gallon is just as practicable for use in pleasure cars. There is a slight odor in the burning of oil toppings, but it is said not to be as unpleasant as from a too rich mixture in using higher grade fuels.

RABBIT SAUSAGE IN TEXAS.

Since Texas quit paying bounty for the killing of mule-ear rabbits, they have become very numerous, to the detriment of growing crops. It has recently been found that they make a splendid food product, and, it is said, will greatly cheapen the cost of living.

A full-grown rabbit will dress about five pounds. The meat trimmed off of the bones and a pound of fresh pork added to five to seven pounds of rabbit ground together through a sausage mill, seasoned with salt, red and black pepper and sage, it is claimed, will make a sausage superior to pure pork sausage.

A syndicate is planning to establish a plant at Llano, Tex., for the manufacture of habit sausage and to grind the bones into chicken feed. The plant will be sufficient to consume all the rabbits in Texas, and thus the rabbit question will be solved.

Cottonseed Products Associations.

INTER STATE COTTON SEED CRUSHERS' ASSOCIATION.

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Vice-President, C. L. Ives, New Bern, N. C.
Secretary-Treasurer, Robert Gibson, Dallas, Texas.

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President, B. S. Ready, Helena.
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Secretary, H. A. White, Greenville, N. C.
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GEORGIA COTTON SEED CRUSHERS' ASSOCIATION.

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President, John A. Hudgens, Pelzer.
Vice-President, John T. Stevens, Kershaw.
Secretary, B. F. Taylor, Columbia.
Assistant Secretary, W. B. West, Columbia.

TEXAS COTTON SEED CRUSHERS' ASSOCIATION.

President, W. F. Pendleton, Farmersville.
Vice-President, Patrick Grogan, Houston.
Secretary, Robert Gibson, Dallas.
Treasurer, J. A. Underwood, Honey Grove.

HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

Chicago.

PACKER HIDES.—The market shows a holiday dullness which is becoming more pronounced, and it is not expected that much business will be consummated. However, there were some fair-sized sales the latter end of last week as reported following Christmas, and the sale of August to date native steers at 18c., which was noted last week, is just coming to light on the street in Chicago. There is no change in quotations on branded hides, and the packers still claim that they are declining offers on butt brands and Colorados at under the last selling figure. Native steers are unchanged at 18c., and it is estimated that the block of August to date salting sold at this price amounted to 5,000. The buyers claim the other packers would have accepted this figure very quickly for what they have on hand, comprising chiefly November-Decembers. Texas steers unchanged, with late sales at 17½c. for heavy and light and 17¼c. for extremes, but nominally ranged 17½c. to 17¾c., and 17c. to 17¼c., respectively. Butt brands and Colorados last sold at 17c., with the packers still claiming that they are declining bids of 16½c. to 16¾c. for November-December, and are holding at 17c. Branded cows held 17¼c. for any offerings after January 1; nominally ranged 17 to 17¼c. Native cows continue nominal with packers talking 17½c. for November-December lights, and that they have declined bids at 17c. and also at 17¼c., the latter by two of the packers. Buyers say they can purchase November-December at 17¼c., though they might have to pay 17½c. for November lights and earlier. Heavy weights are entirely nominal.

Later.—The market continues more active. The packer who sold around 8,000 November and early December light native cows at 17½c., which were special weights, is understood to have "booked" his under 45-lb. cows to his own tanning account, thus taking from 15,000 to 17,000 off the market. One packer sold 10,000 branded cows at 17½c. A packer sold 1,500 Fort Worth December branded bulls at 14½c., with 1,000 from Kansas City at 14c. One packer claims declined 17c. for November-December Colorados, which he is holding at 17¼c., but it is understood that another packer has sold December Colorados at 16¾c., which is ¼c. decline.

COUNTRY HIDES.—Unchanged and quiet. Stocks keep small, but the tanners' views are low. Dealers claim they still have a good many to deliver during January that were sold at better than buyers' present views, and that as they cannot buy from country points as yet on a basis to meet tanners' present ideas, are going to hold off and see how things go. Prices are generally nominal at quite a range. Buffs last sold at 15¼c. for January delivery, and 15½c. for December shipment. Prices range 15 to 15½c., with tanners' views 15 to 15¼c. Heavy cows about the same. Extremes are without fresh sales, with tanners' views 16 to 16¼c., and holding prices 16½c. to 16¾c., and up to 17c. for special assortment. Bulls 13½c.

CALFSKINS.—Quiet, but with no further sales to establish quotations prices are un-

changed, although the buyers claim the situation is easier than former selling rates. Kips are pretty well sold up, with the market nominal around 17½c. to 17¾c. for mixed outside cities and countries for January delivery. Best cities and packers nominal around 18¼ to 18½c.

SHEEPSKINS.—Firm at late selling prices, with packers talking higher.

New York.

DRY HIDES.—The market on common varieties continues firm and unchanged. Most of the 3,859 Orinocos that arrived recently were sold previous to their receipt here, and it is expected that the balance, consisting of a few hundred, will be taken at the unchanged price of 30¼c. Further arrivals include 812 Central Americans, etc., per the "Colon," 2,903 Bogotas, etc., per the "Albingia," and 46 bales Mexicans per the "Pennsylvania." The market on Chinas continues firm, with asking prices on straight stock mostly around 14½ to 14¾d., and no further trading noted. River Plates are quiet and nominally unchanged.

WET SALTED HIDES.—The market on coast varieties of Mexicans is somewhat easier and sales have been made of about 1,500 of these at 16½c. Some previous trading was formerly reported down to 16½c. but never fully confirmed, and other former sales were at 16¾c. The "Pennsylvania" is in with 1,000 bds. of Mexicans. No fresh trading is noted in River Plate.

CITY PACKER HIDES.—The market rules quiet and no further trading is noted. Native steers are nominally quoted around 17½c. for October-November salting, but there is no confirmation of the last sale which was supposed to have been at around this price. Last sales of spready native steers of June to January salting were at 18c., but a further drop in Paris of about 1c. on these is likely to cause buyers to hold off further here.

COUNTRY HIDES.—Year and dullness characterizes the entire market and no trading has been reported effected here in anything. Pennsylvania and Ohio buffs continue to be offered for early January shipment at 15½c., but no sales are made here, as buyers' views are top at 15¼c., and some buyers will not bid over 15c. Dealers have only limited quantities of buffs as a rule to offer, and most of the larger dealers are sold ahead on extremes at better prices than can now be obtained. It is reported that one Pennsylvania dealer several weeks ago sold about 8,000 extremes to go West at various prices averaging around 17¼c. and for delivery up to January 20. Last sales here of car load lots of 25 pounds and up Canadian hides were at 14½c. flat f. o. b. shipping points for delivery up to January 15. Some little parcels of New York State, etc., hides are being picked up at from 14c. flat for little butcher lots to 14¼ to 14½c. flat for small dealers' lots of 100 to 300 or so.

CALFSKINS.—The market rules unchanged and quiet. Offerings are very light and tanners say that such lots as are available are not very desirable in quality as is usual at this season. All of the dealers in New York City skins are closely cleaned up and the market rules unchanged on New York Cities at \$1.80 to \$1.85, \$2.30 to \$2.35 and \$2.60 to \$2.65. Good lots of outside skins, such as come from eastern Pennsylvania, etc., are nominally quoted around \$1.70, \$2.15 and

\$2.45. Ordinary lots of countries range \$1.60 to \$1.65, \$2.05 to \$2.10 and \$2.35 to \$2.40.

European.

Cables on Paris sale also state that prices were practically unchanged on all varieties from yesterday with the exception of heavy native steers which were 4 per cent. lower instead of 6 per cent. lower as on recent sales. Some importers here are now quoting Paris city spready steers at 16½c. c. i. f. New York, with 3 per cent. shrinkage as based on the prices at the auction recently. The European markets generally on hides are weak as shown at the Paris auction. No further trading is noted in Russian hides or grassers. It is confirmed that German tanners several weeks ago bought Russian hides quite freely and that better prices were obtained there than American buyers were willing to give.

YORK REFRIGERATING MACHINERY.

(Continued from page 21.)

Cushing Ice Company, Cushing, Okla.; the necessary material to change their present freezing tank to the flooded system, including a new accumulator, ammonia receiver and cold water storage tank.

Carroll Manufacturing Company, Baltimore, Md.; one 25-ton freezing system.

Eckert Meat Company, Henderson, Ky.; 625 feet of 2-inch full weight wrought iron piping for storage rooms.

Chicago Cold Storage Warehouse Company, Chicago, Ill.; four 22 x 32-inch vertical single-acting ammonia compressors to replace their present 20 x 32-inch compressors.

Joseph A. Schlicht, Butler, Pa.; one 150-ton vertical shell and tube steam condenser.

Industrial Cold Storage & Warehouse Company, Philadelphia, Pa.; 20 "Shipley" atmospheric ammonia condensers, each 20 feet long, 12 pipes high, made of 2-inch pipe.

Clay County Cotton Oil Company, West Point, Miss.; three "Shipley" atmospheric ammonia condensers, each 20 feet long, 12 pipes high, made of 2-inch pipe.

Rutland Hospital, Rutland, Vt.; a ¼-ton freezing system and refrigerating plant.

Pacific Ammonia & Chemical Company, Seattle, Wash.; one 66 inches x 6 feet 0 inches absorber, containing approximately 550 feet of 1¼-inch pipe.

Jamaica Consumers Ice Company, Jamaica, L. I., N. Y.; two 100-ton shell and tube steam condensers.

Gypsy Oil Company, Keifer, Okla.; 4 coils of 2-inch pipe, each 20 feet long and 5 pipes high; 4 coils of 2-inch pipe, each 20 feet and 6 pipes high, and 3 double pipe coils, each 18 feet 2 inches long and 6 pipes high, made of 3-inch and 5-inch pipe. These coils will be used for cooling gasoline.

Arctic Ice & Coal Company, Greensboro, N. C.; one 50-ton vertical shell and tube steam condenser.

Mr. F. W. Webber, Oak, Fla.; one 1½-ton freezing system.

Bowie Ice & Storage Company, Bowie, Tex.; the necessary material to change their present freezing tank to the flooded system and enlarge the same, also a 30-ton vertical shell and tube steam condenser and 3 "Shipley" atmospheric ammonia condensers, 18 feet 2 inches long and 8 pipes high, made of 2-inch and 3-inch pipe.

Southern Ice Company, Jacksonville, Fla.; one 40-ton vertical shell and tube steam condenser.

Brownsville Cotton Oil and Ice Company, Brownsville, Tenn.; the necessary material for changing their present freezing tank to the flooded system.

Swift & Company, Waterbury, Conn., 3,850 feet of 2-inch full weight pipe.

The Arizona Copper Company, Clifton, Ariz.; additions and alterations to plant, including 5,400 feet of 1¼-inch piping for freezing tank, agitator, cans, reboiler and storage tank.

Chicago Section

NEW YEAR'S EVE.

(With apologies to Poet Lariat Bridges.)
'Twas midnite and they knowd it not,
But athwart the atmosphere a suddent
The dingusses all blew and shrieked to once.
Then awoke they up and maudlin realized
'Twas New Year's morn, and but one dinky
hour

Lay ahead like the crack o' doom in which
To tank the balance of the load.

Garcon, waiter, booze slinger alike
Worked like heroes at a fire, but yet
The conflagrashun raged anew,
And would not be quenched, but crackled,
And anon roared like some huge beast in
captivity.

At last 'twas one a. m., and every mother's
son,
And yea, daughter, was agone—adone, abun.

"Egg coal" is appropriate. Send us two
eggs' worth of coal!

The packers are now accused of being the
cheese trust. What next?

Resolved, To keep some resolutions long
enough to give 'em a fair trial, anyhow.

So far we haven't seen anything in print
from that eminent authority, T. R., on this
eugenics thing.

Army and Navy officers should never,
never allow themselves to sink to the level
of Bill Randy Hearse.

There were a whole lot of 'em watching
for the New Year to tip its lid who couldn't
see a hole in a ladder.

That low, droning sound you hear isn't a
bagpipe at all. It is Andy singing, "Over
the Hills to the Poor House."

What the Monroe doctrine needs is a velour
hat, high cut vest, high-water cuff pants, a
box of cigarettes and a 1914 cane.

Now that the Old Year has been poured
back into the bar'l, lessee how nearly a satu-
rated solution 1914 can make of itself.

Most of the people who are so crazy to
talk sex hygiene cannot do anything else.
Let 'em rave if it does 'em any good.

There are people nearly as funny as the
small pox. Even if you never had the small
pox, you can imagine how funny it must be.

Bathhouse John has done lost his elephant.
Fawney a stanch Democrat harboring an ele-
phant! Now the women are after his goat.

One of the reasons so many men patronize
saloons is that they cannot find the least
sign of sociability in the gang around the
pump.

Swift & Company's sales of fresh beef in
Chicago for the week ending Saturday, De-
cember 27, 1913, averaged 11.12 cents per
pound.

The old wagon is crawling along with its
usual load, but it hasn't hit the rough spots
yet, and some of the gang are tied pretty
loose.

There's just one little letter's difference be-
tween "souse" and "spouse," and often it's a
letter wasted. Why not say, "My dear
souse!"

The women, as a rule, go the men one bet-
ter throughout the New Year's carousal, and
that is going some, if any innocent bystander
should awsk.

Busse never had such a time as Harrison
is having, but then lukut who he had be-
tween him and the door! No less a person
than Hon. B. J. Mullaney. Wot?

Comparatively few people in this world can
say "money is nothing"!; and those who say
it, wouldn't say it, if they didn't have scads
of the derned stuff. Nothing? Huh!!

The big bankers and manufacturers are
tooting on the old prosperity horn quite
encouragingly, and becomingly. What's the
use of "bucking the tiger," anyhow?

If the derned street and "L" transporta-
tion bunch will not give us all seats, why

not pull that "recall" on 'em, if there hap-
pens to be one laying around loose?

Swift & Company gave out to some 2,000
employees a cute little leather case contain-
ing a brand-new and perfectly good five-dol-
lar gold piece as a Christmas present.

Jever see Whatshisname's picture of
"Napoleon Bonaparte in Hell"? Well, there's
a whole lot more Napoleons ready to be
painted, and quite a number on the waiting
list.

Packers are favoring buying livestock di-
rect from the raiser and, says "Brer Jim"
Poole, consequently are cutting into the busi-
ness of the commission houses by this policy.
Look out for knocks!

It now appears the bankers of the coun-
try are perfectly satisfied with the currency
bill perpetrated by the present administra-
tion, which is not playing favorites to any
alarming extent.

Hearse says "Mayor Harrison's good work
in the Ella Flagg Young jamboree proves
need of the recall." And a whole lot of peo-
ple reckon it sure does—to fit any and all
cases, including some newspapers.

We have now in our midst the "hand-
picked jury," asserts the Lawyers' Associa-
tion. Well, what of it? Nothing surprising
in that, is there? Juries ain't all that's
hand-picked, pocket-picked or any old picked.
b'gosh!

The scare supposed to be thrown into the
egg-and-butter bunch failed to stick. Wetz's
merry ha-ha rings adown the dell just the
same. James E. is the Egg King. (That
"rings adown the dell" is borrowed from Poet
Bridges' dope.)

'Rah fer Bering, manager of the Hotel
Sherman. "There will be no change in the
manner of operating our telephone system,"
said he, apropos of the proposed change from

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Specialties: Packing Plants, Cold Storage,
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CHICAGO
U. S. YARDS

girl operators to the "drop yer nickel first" larceny by the telephone company.

Don't elope with the idea you are going to be terribly missed when you croak. Ever hear anybody mention J. P. Morgan any more? When you're dead you're dead for keeps, and that's no trance, either. So mix in a little fun while you are here, anyway.

It is just as well that Elihu refuses to mix up in that presidential nomination rumpus in 1916. Cause why? Well, that little Andy Carnegie dove of his'n would have no more chance with Teddy's bantam black-red rooster than a snow ball in—a furnace.

The Chicago Examiner in one of its funny-graphs says: "A Carabao may look at a President, but it must not jeer at him," and in another: "President Wilson having been married in Georgia, we wonder whether army and navy officers can longer sing that insulting song about marching through it?" The same paper is a great admirer of Pankhurst and similar freaks.

"A stir in the oatmeal mush" is the latest. The Quaker Oats Company and the Great Western Cereal Company face a suit for \$10,000,000 filed against them by W. A. Tilden and C. D. Thompson for alleged fraud in the sale of the Great Western Cereal Company's trade name. The defendant directors' list includes many prominent and wealthy business men.

Any pussion or pussions having witnessed a

tango set-to at any of the dancing academies would hesitate before asserting that the women folks are unable to stand the strain of hanging on a strap in the street and "L" cars, but would rather be inclined to bet anyone of 'em could stand on her noodle from anywhere downtown out to Englewood and never bat an eyelash. Chee!

Bronco busting has nothing on the free, untrammelled, unmuzzled tango dancing. They come out of the fray red-eyed and with tongues hanging out like a bunch of dogs after a fight. Just how disgusting the thing is depends upon who is doing it. Human nature, however, despite class, is much of a muchness, except that it is muchly more so in some instances. Wouldn't they make you sick?

Apropos of this Courtesy Club thing being agitated and hashed in the Tribune. Why should anyone, man or woman, have to hang on straps in the street and elevated cars? Get a little of your left-over Ella Flagg Young enthusiasm into working order and sic the Mayor or clubwomen onto the transportation companies, and make them give everybody a seat. Do something worth while!

Every now and again some sky-pilot says something extra worth while. Rev. Hopkins, pasture for the Park Manor Congregational Church flock, last Sunday said (apropos of this Ella Flagg Young disorder): "The lieutenant governor of our state is quoted

as saying on the public platform to the children of Chicago: 'Don't go to school until Mrs. Young is again placed in the office of superintendent.' If that is true, then God didn't do a very good job if he started out to make a big man of the lieutenant governor."

ONLY A DOG.

You were only a dog, but I'm free to say
You would be, if you were alive today,
Better by far than a host of men
Who weary the world with a witless pen.

A dog you were, and you would not fight;
But your eyes would fill with a kindly light
And your heart beat true—at the touch of a
hand
Of a friend that you knew, and could understand.

Yes, you were a dog; but you did your part.
With a cleaner soul and a kinder heart
Than many a man who is much less true
To himself and the world than a dog like
you.

'Tis only a dog, when the hand of care
Is placed on our shoulder, and close by our
chair
Poverty gloats o'er our scanty store,
We can call our friend, as we did of yore.

'Tis only a dog, when the ruins of hope
In life are seen on the western slope,
And pitiless, feelingless men deride,
Will bravely trudge at his master's side.
—St. Louis Post-Dispatch.

CHICAGO LIVE STOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Dec. 22.....	17,574	1,003	37,072	20,231
Tuesday, Dec. 23.....	3,514	1,279	25,799	19,156
Wednesday, Dec. 24.....	6,499	651	26,170	12,373
Thursday, Dec. 25—Holiday.....				
Friday, Dec. 26.....	2,484	91	15,306	19,335
Saturday, Dec. 27.....	177	22	15,756	2,216
Total last week.....	30,542	3,046	120,103	73,311
Previous week.....	60,557	6,442	228,830	125,707
Cor. time, 1912.....	24,516	2,903	102,890	74,609
Cor. time, 1911.....	35,477	2,827	121,678	86,558

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Dec. 22.....	3,151	63	3,541	3,341
Tuesday, Dec. 23.....	2,447	110	5,857	3,600
Wednesday, Dec. 24.....	4,402	125	7,327	3,035
Thursday, Dec. 25—Holiday.....				
Friday, Dec. 26.....	1,188	15	6,641	649
Saturday, Dec. 27.....	27		7,010	
Total last week.....	13,245	313	30,376	10,625
Previous week.....	26,601	397	26,862	25,535
Cor. time, 1912.....	8,581	234	29,473	18,381
Cor. time, 1911.....	16,941	535	38,898	8,536

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to Dec. 27, 1913.....	74,600	261,300	142,800
Same period, 1912.....	2,656,420	7,131,004	6,910,496

Combined receipts of hogs at eleven points:

	Cattle.	Hogs.	Sheep.
Week ending Dec. 27, 1913.....	404,000		
Previous week.....	730,000		
Cor. week, 1912.....	369,000		
Cor. week, 1911.....	425,000		
Total year to date.....	24,503,000		
Same period, 1912.....	24,486,000		

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to Dec. 27, 1913.....	74,600	261,300	142,800
Week ago.....	154,200	526,100	248,700
Year ago.....	68,500	236,700	131,700
Two years ago.....	106,100	307,000	160,500

Combined receipts at six markets for 1913 to date and same period year ago:

	1913.	1912.
Cattle.....	7,390,000	7,533,000
Hogs.....	18,404,000	18,593,000
Sheep.....	13,105,000	12,982,000

CHICAGO PACKERS' HOG SLAUGHTER.

	1913.	1912.
Week ending Dec. 27, 1913:		
Armour & Co.....	16,500	
Swift & Co.....	11,100	
S. & S. Co.....	10,400	
Morris & Co.....	7,000	
Anglo-American.....	3,500	
Boyd-Lunham.....	4,100	
Hammond Co.....	5,000	
Western P. Co.....	9,300	
Roberts & Oake.....	4,300	
Miller & Hart.....	3,300	
Independent P. Co.....	5,800	
Brennan P. Co.....	3,800	
Others.....	1,500	
Totals.....	85,900	
Previous week.....	201,968	
1912.....	73,417	
1911.....	82,780	
Total year to date.....	5,636,300	
Same period last year.....	5,714,800	

WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$8.30	\$7.75	\$5.10	\$7.80
Previous week.....	8.15	7.65	4.90	7.45
Cor. week, 1912.....	7.95	7.40	4.85	8.15
Two years ago.....	6.80	6.21	3.85	6.05
Three years ago.....	6.05	7.80	3.80	6.15

CATTLE.

Steers, good to choice heavy.....	\$8.10@ 9.30
Steers, fair to good.....	7.50@ 8.50
Distiller steers.....	8.65@ 9.00
Inferior steers.....	7.00@ 7.50

Stockers.....	6.00@ 7.25
Feeding steers.....	6.50@ 7.50
Medium to good beef cows.....	5.25@ 6.00
Fair to good heifers.....	7.25@ 8.25
Good to choice cows.....	5.50@ 7.00
Common to good cutters.....	4.25@ 4.75
Butcher bulls.....	6.10@ 7.25
Holstein bulls.....	5.75@ 6.25
Good to choice calves.....	10.95@ 11.00
Yearlings, good to choice.....	8.50@ 10.00
Heavy calves.....	7.00@ 8.50

HOGS.

Choice light, 160 to 190 lbs.....	\$7.70@ 7.90
Light mixed, 160 to 200 lbs.....	7.70@ 7.85
Prime light butchers, 200 to 230 lbs.....	7.90@ 8.05
Medium weight butchers, 230 to 270 lbs.....	7.95@ 8.10
Prime heavy butchers, 250 to 330 lbs.....	8.00@ 8.15
Mixed packing.....	7.70@ 7.95
Heavy packing.....	7.65@ 7.85
Pigs.....	5.25@ 7.50
Bones.....	1.50@ 2.75
*Stags.....	7.50@ 8.10

*All stags subject to 50 lbs. dockage.

SHEEP.

Native lambs.....	\$7.50@ 8.35
Fed western lambs.....	7.50@ 8.25
Feeding lambs.....	6.25@ 7.00
Feeding yearlings.....	5.00@ 5.85
Feeding wethers.....	4.00@ 4.85
Feeding ewes.....	3.50@ 4.10
Fed western wethers.....	4.50@ 5.85
Native ewes.....	4.00@ 5.25
Native yearlings.....	5.50@ 7.00

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, DECEMBER 27, 1913.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January.....	\$20.30	\$20.30	\$20.17½	\$20.17½
May.....	20.75	20.80	20.55	20.55
LARD—(Per 100 lbs.)—				
January.....	10.62½	10.62½	10.57½	10.57½
May.....	10.97½	10.97½	10.87½	10.90
RIBS—(Boxed, 25c. more than loose)—				
January.....	10.72½	10.72½	10.62½	10.62½
May.....	11.00	11.02½	10.87½	10.90

MONDAY, DECEMBER 29, 1913.

PORK—(Per bbl.)—				
January.....	20.27½	20.27½	20.20	20.20
May.....	20.65	20.67½	20.57½	20.60
LARD—(Per 100 lbs.)—				
December.....	10.60	10.65	10.60	10.65
January.....	10.95	11.00	10.92½	11.00
RIBS—(Boxed, 25c. more than loose)—				
January.....	10.65	10.70	10.62½	10.70
May.....	10.95	11.02½	10.92½	11.02½

TUESDAY, DECEMBER 30, 1913.

PORK—(Per bbl.)—				
January.....	20.27½	20.27½	20.20	20.20
May.....	20.65	20.67½	20.57½	20.60
LARD—(Per 100 lbs.)—				
December.....	10.62½	10.62½	10.57½	10.57½
January.....	10.97½	10.97½	10.92½	10.92½
RIBS—(Boxed, 25c. more than loose)—				
January.....	10.70	10.70	10.65	10.65
May.....	11.00	11.02½	10.95	10.97½

WEDNESDAY, DECEMBER 31, 1913.

PORK—(Per bbl.)—				
January.....	20.25	20.55	20.25	20.55
May.....	20.52½	20.55	20.52½	20.92½
LARD—(Per 100 lbs.)—				
December.....	10.57½	10.57½	10.57½	10.57½
January.....	10.57½	10.67½	10.57½	10.67½
May.....	10.90	11.05	10.90	11.05

RIBS—(Boxed, 25c. more than loose)—

January.....	10.70	10.80	10.70	10.80
May.....	10.95	11.15	10.95	11.12½

THURSDAY, JANUARY 1, 1914.

Holiday. No market.

FRIDAY, JANUARY 2, 1914.

PORK—(Per bbl.)—				
January.....	20.50	20.55	20.50	20.52½
May.....	21.00	21.00	20.92½	20.92½
LARD—(Per 100 lbs.)—				
January.....	10.67½	10.72½	10.65	10.65
May.....	11.07½	11.07½	11.02½	11.02½
RIBS—(Boxed, 25c. more than loose)—				
January.....	10.85	10.85	10.82½	10.82½
May.....	11.15	11.17½	11.12½	11.12½

†Bld. †Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

Beef.

Native Rib Roast.....	20	@25
Native Sirlon Steaks.....	22	@25
Native Porterhouse Steaks.....	25	@32
Native Pot Roasts.....	15	@18
Rib Roasts from light cattle.....	13	@17
Beef Stew.....	12	@14
Boneless Corned Briskets, Native.....	16	@16
Corned Rumps, Native.....	16	@16
Corned Ribs.....	12½	@12½
Corned Flanks.....	10	@10
Round Steaks.....	18	@23
Round Roasts.....	15	@18
Shoulder Steaks.....	17	@17
Shoulder Roasts.....	15	@16
Shoulder Neck End, Trimmed.....	12½	@12½
Rollad Roast.....	16	@18

Lamb.

Hind Quarters, fancy.....	16	@20
Fore Quarters, fancy.....	12½	@15
Legs, fancy.....	20	@22
Stew.....	12½	@12½
Chops, shoulder, per lb.....	16	@16
Chops, rib and loin, per lb.....	30	@30
Chops, French, each.....	15	@15

Mutton.

Legs.....	12½	@14
Stew.....	8	@10
Shoulders.....	12	@12
Hind Quarters.....	12	@12
Fore Quarters.....	10	@10
Rib and Loin Chops.....	18	@20
Shoulder Chops.....	12½	@14

Pork.

Pork Loins.....	16	@18
Pork Chops.....	18	@20
Pork Shoulders.....	15	@15
Pork Tenderloins.....	30	@30
Pork Butts.....	16	@16
Spare Ribs.....	12½	@12½
Hocks.....	11	@11
Pigs' Heads.....	8	@8
Leaf Lard.....	12	@12

Veal.

Hind Quarters.....	20	@22
Fore Quarters.....	14	@16
Legs.....	20	@22
Breasts.....	14	@16
Shoulders.....	16	@18
Cutlets.....	20	@20
Rib and Loin Chops.....	25	@25

Butchers' Offal.

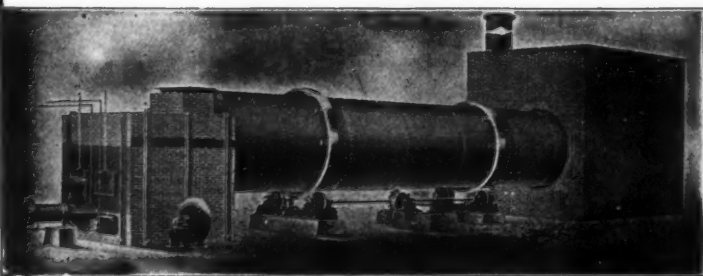
Suet.....	7	@7
Tallow.....	3½	@3½
Bones, per cwt.....	1.00	@1.00
Calfskins, 8 to 15 lbs.....	19	@19
Calfskins, under 8 lbs. (deacones).....	65	@65
Klips.....	16	@16

AUTOMATIC
IMPROVED

TANKAGE PRESSES AND DRYERS

Economical Efficient
Great CapacitySAVING IN LABOR ALONE IN ONE YEAR WILL
OFFSET COST TO INSTALLFor Tankage, Blood, Bone, Fertilizer, all Animal and
Vegetable Matter. Installed in the largest packing-
houses, fertilizer and fish reduction plants in the world.

Send for Catalogue T. B.

American Process Co.
68 William St., - - New York

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers.....	13 1/4 @ 13 1/4
Good native steers.....	12 3/4 @ 13 1/4
Native steers, medium.....	12 3/4 @ 13 1/4
Heifers, good.....	13 1/4 @ 13 1/4
Cows.....	10 1/2 @ 11 1/2
Hind Quarters, choice.....	@ 16
Fore Quarters, choice.....	@ 11 1/4

Beef Cuts.

Cow Chunks.....	9 1/4 @ 10
Steer Chunks.....	10 1/2 @ 12
Boneless Chunks.....	@ 12
Medium Plates.....	@ 8 1/4
Steer Plates.....	@ 9
Cow Rounds.....	10 @ 11
Steer Rounds.....	12 @ 13
Cow Loins.....	11 @ 12
Steer Loins, Heavy.....	@ 17
Beef Tenderloins, No. 1.....	@ 35
Beef Tenderloins, No. 2.....	@ 29
Strip Loins.....	@ 12 1/4
Striplin Butts.....	@ 15
Shoulder Clods.....	@ 13
Rolls.....	@ 15 1/4
Rump Butts.....	12 @ 14 1/4
Trimnings.....	@ 9
Shank.....	@ 7
Cow Ribs, Common, Light.....	9 1/4 @ 10
Cow Ribs, Heavy.....	@ 13 1/4
Steer Ribs, Light.....	@ 14 1/4
Steer Ribs, Heavy.....	@ 15 1/4
Loin Ends, steer, native.....	@ 16
Loin Ends, cow.....	@ 14
Hanging Tenderloins.....	@ 12
Flank Steak.....	@ 15
Hind Shanks.....	@ 6

Beef Offal.

Brains, per lb.....	8 @ 8 1/4
Hearts.....	@ 9 1/4
Tongues.....	@ 15 1/2
Sweetbreads.....	22 @ 25
Ox Tail, per lb.....	@ 9
Fresh Tripe, plain.....	@ 6
Fresh Tripe, H. C.....	@ 7 1/4
Brains.....	8 1/4 @ 9
Kidneys, each.....	7 1/4 @ 8

Veal.

Heavy Carcass, Veal.....	@ 11 1/2
Light Carcass.....	@ 11
Good Carcass.....	@ 17
Good Saddles.....	@ 18
Medium Racks.....	@ 14
Good Racks.....	@ 15 1/2

Veal Offal.

Brains, each.....	8 @ 8 1/4
Sweetbreads.....	@ 70
Pickles.....	@ 65
Heads, each.....	25 @ 30

Lambs.

Good Caul.....	@ 13
Round Dressed Lambs.....	@ 14 1/2
Saddles, Caul.....	@ 14 1/2
R. D. Lamb Racks.....	@ 11
Caul Lamb Racks.....	@ 11
R. D. Lamb Saddles.....	@ 17
Lamb Fries, per lb.....	@ 18
Lamb Tongues, each.....	@ 4
Lamb Kidneys, each.....	@ 1 1/4

Mutton.

Medium Sheep.....	@ 9
Good Sheep.....	@ 10
Medium Saddles.....	@ 10 1/2
Good Saddles.....	@ 10 1/2
Good Racks.....	@ 8 1/2
Medium Racks.....	@ 8
Mutton Legs.....	@ 12 1/2
Mutton Loins.....	@ 7 1/2
Mutton Stew.....	@ 8
Sheep Tongues, each.....	@ 2 1/2
Sheep Heads, each.....	@ 10

Fresh Pork, Etc.

Dressed Hogs.....	@ 12 1/2
Pork Loins.....	@ 14 1/2
Leaf Lard.....	@ 10 1/2
Tenderloins.....	@ 25
Spare Ribs.....	@ 11
Butts.....	@ 13 1/2
Hocks.....	@ 8
Trimnings.....	@ 8 1/4
Extra Lean Trimnings.....	@ 13 1/4
Tails.....	@ 8 1/2
Shanks.....	@ 7
Pigs' Feet.....	@ 4
Pigs' Heads.....	@ 6
Blade Bones.....	@ 9
Blade Meat.....	@ 10
Cheek Meat.....	@ 9
Hog livers, per lb.....	4 1/2 @ 5
Neck Bones.....	@ 3 1/2
Skinned Shoulders.....	@ 12
Pork Hearts.....	@ 9
Pork Kidneys, per lb.....	@ 6 1/4
Pork Tongues.....	@ 13 1/2
Slip Bones.....	@ 6
Tail Bones.....	@ 7
Brains.....	@ 6 1/4
Backfat.....	@ 10 1/2
Hams.....	@ 14
Calas.....	@ 11 1/4
Bellies.....	@ 15 1/4
Shoulders.....	@ 11 1/2

SAUSAGE.

Columbia Cloth Bologna.....	@ 11 1/4
Bologna, large, long, round, in casings.....	@ 11 1/4

Choice Bologna.....	@ 15 1/4
Frankfurters.....	@ 13 1/4
Blood, Liver and Headcheese.....	@ 11 1/4
Tongue.....	@ 14
Minced Sausage.....	@ 13 1/4
Luncheon Sausage, cloth paraffine.....	@ 18
New England Sausage.....	@ 15
Compressed Luncheon Sausage.....	@ 18 1/4
Special Compressed Ham.....	@ 18 1/4
Berliner Sausage.....	@ 16
Boneless Butts in casings.....	@ 25 1/2
Oxford Butts in casings.....	@ 19 1/4
Polish Sausage.....	@ 13
Garlic Sausage.....	@ 13
Country Smoked Sausage.....	@ 16
Farm Sausage.....	@ 17
Pork Sausage, bulk or link.....	@ 13
Pork Sausage, short link.....	@ 13 1/2
Boneless Pigs' Feet.....	@ 17
Luncheon Roll.....	@ 18 1/4
Deli-catenen Loaf.....	@ 18 1/4
Jellied Roll.....	@ 18 1/4

Summer Sausage.

Best Summer, H. C. (new).....	— @ —
German Salami (new).....	@ 24
Italian Salami.....	@ 26 1/4
Holsteiner.....	@ 20
Mettwurst, New.....	— @ —
Farmer.....	@ 22

Sausage in Oil.

Smoked Sausage, 1-30.....	\$6.50
Smoked Sausage, 2-20.....	6.00
Bologna, 1-50.....	6.00
Bologna, 2-20.....	5.50
Frankfurt, 1-50.....	6.50
Frankfurt, 2-20.....	6.00

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels.....	\$11.50
Pickled Plain Tripe, in 200-lb. barrels.....	9.00
Pickled H. C. Tripe, in 200-lb. barrels.....	10.50
Pickled Ox Livers, in 200-lb. barrels.....	—
Pickled Pigs' Snouts, in 200-lb. barrels.....	15.50
Lamb Tongues, Short Cut, barrels.....	\$4.50

CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case.....	Per doz. \$2.45
2 lbs., 1 or 2 doz. to case.....	4.65
6 lbs., 1 doz. to case.....	17.85
14 lbs., 1/2 doz. to case.....	38.80

EXTRACT OF BEEF.

2-oz. jars, 1 doz. in box.....	Per doz. \$3.50
4-oz. jars, 1 doz. in box.....	6.75
8-oz. jars, 1/2 doz. in box.....	12.00
16-oz. jars, 1/2 doz. in box.....	23.50
2, 5 and 10 lb. tins.....	\$1.50 per lb.

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels.....	— @ —
Plate Beef.....	@ 17.00
Prime Mess Beef.....	— @ —
Extra Mess Beef.....	— @ —
Extra Hams (250 lbs. to bbl.).....	— @ —
Rump Butts.....	@ 22.00
Mess Pork, old.....	@ 22.50
Clear Fat Backs.....	@ 21.00
Family Back Pork.....	@ 25.50
Bean Pork.....	@ 18.50

LARD.

Pure leaf, kettle rendered, per lb., tcs.....	@ 12 1/2
Pure lard.....	@ 11 1/2
Lard substitutes, tcs.....	@ 9 1/2
Lard, compound.....	@ 9 1/4
Cooking oil, per gal., in barrels.....	@ 62
Cooks' and bakers' shortening, tubs.....	@ 11 1/2
Barrels, 1/4 c. over tierces; half barrels, 1/4 c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 to 1 c. over tierces.....	

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago.....	15 1/4 @ 16 1/4
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DRY SALT MEATS.

(Boxed. Loose are 1/4 c. less.)	
Clear Bellies, 14 @ 16 avg.....	@ 13 1/4
Clear Bellies, 18 @ 20 avg.....	@ 13
Rib Bellies, 18 @ 20 avg.....	@ 12 1/2
Fat Backs, 12 @ 14 avg.....	@ 10 1/2
Regular Plates.....	@ 10 1/4
Clear Plates.....	@ 10
Butts.....	@ 9
Bacon meats, 1/4 c. to 1 c. more.....	

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.....	@ 16 1/4
Hams, 16 lbs., avg.....	@ 16 1/4
Skinned Hams.....	@ 16 1/4
Calas, 4 @ 6 lbs., avg.....	@ 12 1/2
Calas, 6 @ 12 lbs., avg.....	@ 12 1/2
New York Shoulders, 8 @ 12 lbs., avg.....	@ 14
Breakfast Bacon, fancy.....	@ 23 1/2
Wide, 6 @ 8 avg., and strip, 5 @ 6 avg.....	@ 16 1/4
Wide, 6 @ 8 avg., and strip, 3 @ 4 avg.....	@ 17 1/2
Rib Bacon, wide, 8 @ 12, strip, 4 @ 6 avg.....	@ 14
Dried Beef Sals.....	@ 30 1/2
Dried Beef Smokes.....	@ 31 1/2
Dried Beef Knuckles.....	@ 30 1/2
Dried Beef Outsides.....	@ 29
Regular Rolled Hams.....	@ 24
Smoked Boiled Hams.....	@ 24 1/4
Boiled Calas.....	@ 18 1/2
Cooked Loin Rolls.....	@ 28
Cooked Rolled Shoulders.....	@ 18 1/4

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set.....	@ 18 1/4
Export Rounds.....	@ 26
Middles, per set.....	@ 75
Beef hungs, per piece.....	@ 19
Beef weasands.....	@ 7
Beef bladders, medium.....	@ 45
Beef bladders, small, per doz.....	@ 75
Hog casings, free of salt.....	@ 70
Hog middles, per set.....	@ 11
Hog bungs, export.....	@ 18 1/4
Hog bungs, large, mediums.....	@ 10
Hog bungs, prime.....	@ 7
Hog bungs, narrow.....	@ 4
Imported wide sheep casings.....	@ 90
Imported medium wide sheep casings.....	@ 70
Imported medium sheep casings.....	@ 80
Hog stomachs, per piece.....	@ 4

FERTILIZERS.

Dried blood, per unit.....	3.20 @ 3.22 1/2
Hoof meal, per unit.....	2.95 @ 3.00
Concentrated tankage.....	2.85 @ 2.95
Ground tankage, 12%.....	@ 3.00 and 10c.
Ground tankage, 11%.....	@ 3.00 and 10c.
Ground tankage, 8 and 25%.....	@ 2.90 and 10c.
Crushed tankage, 9 and 20%.....	@ 2.65 and 10c.
Ground tankage, 6 1/2 and 30%.....	21.00 @ 21.50
Ground rawbone, per ton.....	26.00 @ 28.00
Ground steam bone, per ton.....	21.00 @ 21.50
Unground tankage, per ton less than ground.....	@ 50c.

HORNS, HOOFS AND BONES.

Horns, No. 1, 65 @ 70 lbs., aver.....	250.00 @ 275.00
Horns, black, per ton.....	27.00 @ 28.00
Horns, striped, per ton.....	36.00 @ 42.00
Horns, white, per ton.....	70.00 @ 75.00
Flat shin bones, 40 lbs. av., per ton.....	70.00 @ 75.00
Round shin bones, 35-40 lbs. av., per ton.....	75.00 @ 80.00
Round shin bones, 50-52 lbs. av., per ton.....	80.00 @ 90.00
Long thigh bones, 90-95 lbs. av., per ton.....	85.00 @ 95.00
Skulls, jaws and knuckles, per ton.....	80.00 @ 85.00

LARD.

Prime steam, cash.....	@ 10.67
Prime steam, loose.....	@ 10.17
Leaf.....	@ 9 1/4
Compound.....	8 1/2 @ 8 1/4
Neutral lard.....	11 @ 11 1/4

STEARINES.

Prime oleo.....	9 1/2 @ 9 1/2
Oleo, No. 2.....	8 1/2 @ 9
Mutton.....	@ 9 1/4
Tallow.....	8 @ 8 1/4
Grease, yellow.....	5 1/2 @ 6 1/4
Grease, A white.....	6 1/2 @ 7

OILS.

Lard oil, extra, winter strained, tierces.....	73 @ 75
Extra lard oil.....	69 @ 70
Extra No. 1 lard oil.....	64 @ 65
No. 1 lard oil.....	59 @ 60
No. 2 lard oil.....	56 @ 58
Oleo oil, extra.....	54 @ 58 1/2
Oleo oil, No. 2.....	54 @ 58 1/2
Oleo stock.....	54 @ 58 1/2
Nutsfoot oil, pure, bbls.....	68 @ 72
Acidless tallow oils, bbls.....	64 @ 65
Corn oil, loose.....	5.75 @ 5.80
Horse oil.....	6 1/2 @ 7

TALLOW.

Edible.....	7 1/2 @ 7 1/2
Prime city.....	7 1/4 @ 7 1/2
No. 1 Country.....	6 1/2 @ 6 1/2
Packers' Prime.....	7 @ 7 1/4
Packers' No. 1.....	6 1/2 @ 7
Packers' No. 2.....	5 1/4 @ 5 1/2
Renderers' No. 1.....	6 1/2 @ 6 1/2

GREASES.

White, choice.....	7 @ 7 1/4
White, "A".....	6 1/2 @ 6 1/2
White, "B".....	6 1/2 @ 6 1/2
Bone.....	5 1/2 @ 6 1/2
Crackling.....	6 1/2 @ 6 1/2
House.....	5 1/2 @ 5 1/2
Yellow.....	6 @ 6 1/4
Brown.....	4 1/2 @ 5 1/4
Blue stock.....	5 1/4 @ 5 1/4
Garbage grease.....	4 1/2 @ 4 1/2
Glycerine, C. P.....	20 1/4 @ 20 1/4
Glycerine, dynamite.....	19 1/4 @ 20
Glycerine, crude soap.....	13 1/2 @ 14
Glycerine, candle.....	15 1/2 @ 15 1/2

COTTONSEED OILS.

P. S. Y., loose.....	47 1/4 @ 48 1/4
P. S. Y., soap grade.....	47 1/2 @ 48 1/2
Soap stock, bbls., c.n.cen., 62 @ 65% f. a.....	2 1/2 @ 2 1/2
Soap stock, loose, reg., 50% f. a.....	1.20 @ 1.30

COOPERAGE.

Ash pork barrels.....	82 @ 85
Oak pork barrels.....	82 @ 85
Lard tierces.....	1.15 @ 1.20

CURING MATERIALS.

Refined saltpetre.....	5 1/4 @ 6 1/4
Boracic acid, crystal to powdered.....	7 @ 7 1/4
Borax.....	4 @ 4 1/4
Sugar—	
White, clarified.....	@ 4 1/4
Plantation, granulated.....	@ 4 1/4
Yellow, clarified.....	@ 4
Salt—	
Ashton, in bags, 224 lbs.....	\$2.25
English packing, in bags, 224 lbs.....	45
Michigan, granulated, car lots, per ton.....	3.25
Michigan, medium, car lots, per ton.....	3.75
Casing salt, bbls., 280 lbs., 2x @ 3x.....	1.40

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from the National Livestock Commission Co.)

Union Stock Yards, Chicago, Dec. 31.

The supply of cattle, as is usually the case during the holidays, has been fairly moderate, and the steer trade is strong and a little higher on the good to choice cattle, while the medium and low-priced killers are about steady, although rather slow. Stockers and feeders have met with an exceptionally strong demand, and are selling fully as high as any time recently. Butcher stuff is probably 10@15c. higher than a week ago, and the prospects on that class of cattle are rather favorable, but the steer trade will not likely show any permanent improvement for two or three months as the receipts promise to be rather liberal.

A strong and insistent demand from all sources has resulted in a well-sustained hog market, with a slightly upward tendency, despite the fact that receipts have been rather liberal, and we look for at least a well-sustained market and really expect to see higher prices prevail 30 to 40 days hence.

The sheep and lamb trade has been well sustained, and while the demand is good from all sources, yet we are of the opinion that the supply, particularly of lambs, will be liberal enough to bring about some slight lowering of values during the next three or four weeks.

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., December 31.

Cattle receipts for the week ending today amounted to approximately 40,200 head, including 3,300 Southern. Only a meager supply of beef steers were on the market this week, being made up chiefly of those of medium to good kinds. Beef steers are generally about 10@15c. lower. The top, \$8.90, was paid for a load of steers weighing 1,709 lbs. On light weight thin flesh steers, selling from \$6.75@7.25, the market was very dull. Most of the steers of anywhere near good quality were of the short-fed kind and sold from \$7.50@8.25. Cows and heifers sold on a generally 25c. lower basis for the week. The top on cows was generally around \$7.25, but in one case \$7.40 was reached. There were no choice heifers on hand at any time. Odd head heifers sold as high as \$8.75, while the bulk of car load lots did not go above \$8. Veal calves topped for the week at \$11.25. The market on this kind shows a very big advance over last week, as good weaners at that time were selling as low as \$9.50@10.25. Texas and Oklahoma steers remain steady, the top on this kind being \$7.40. Cannery and cutters on the quarantine side are generally 15@25c. lower.

Hog receipts for the week amounted to approximately 53,000 head. The hog market this week has been on a generally steady basis, although a few slight fluctuations were noticed. As compared with last week the market is on a 10@15c. higher basis. An \$8.15 top opened the trade for the week, and during the entire week the top has not gone below \$8.10. The bulk generally ruled from \$7.75@8.05. A good active market prevailed

at all times with the Eastern order buyers as usual after the hogs of best quality.

Approximately 13,500 sheep were offered this week. Lambs, as compared with the close of last week, have not shown much change, as the top this week is the same as last. Colorado lambs topped the market for the week at \$8.25. Trading on this class of lambs is picking up, and from now on we anticipate generous offerings from Colorado. Mutton sheep show an advance as compared with last week's close of about 35c. The market closed last week with top mutton sheep selling at \$5; today the same kind topped at \$5.35. There has been a good active market on all classes and clearances were good.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, December 30.

Cattle supplies are still under the holiday embargo, and more than ever this week is there uncertainty respecting supply and demand, for the reason that Chicago closes New Year's day, other markets remaining open. It will be the first of next week before the market can be intelligently sized up by cattle owners, even for short range forecasts. Receipts here today are 7,000 head; market strong to 10c. higher; some cow sales 15c. higher. Commission men say that Kansas wheat fields will turn out a good many cattle of the butcher class next month, but say the butcher market will need them. Prime fed cattle sold here at \$8.90 yesterday, and best heifers this week at \$8.75. Some good quarantine cattle have been here this week at \$7.10@8, and fed Western steers sold up to \$8; middle class quarantine steers at \$6.35@6.75. Stockers and feeders sold 10 @15c. higher yesterday, and firm today, the best ones selling at \$6.50@7.25. During the first two months of the free importation of cattle and meat, October and November, imports of both cattle and meat were equivalent to 150,000 beef animals and 95,000 stockers. That was a small percentage of the number of cattle slaughtered in this country during the same months, but it had its influence on prices. No direct consignments of beef after this week are expected for another month, and shipments to this country via England will be of such small volume as to cut little figure in depressing the market.

Hogs made a good advance yesterday, but the runaway market expected for this week by salesmen yesterday did not materialize. Early sales today were steady, late sales 5c. lower, top \$7.95, bulk \$7.55@7.90. Three or four loads brought the top, which was same as yesterday's top, and was paid by packers both days. Receipts are disappointing, 17,000 estimated for today, while the official count found only 15,000.

Sheep and lambs are holding firm at the advance they made last week; best lambs at \$8@8.05, yearlings \$7, wethers \$5.75, ewes \$5, medium grades ranging to 50c. below these figures. Receipts are moderate, 12,000 yesterday and 9,000 today.

OMAHA

(Special Letter to The National Provisioner.)

South Omaha, Neb., December 30.

Cattle receipts of late have been of the usual holiday character both in quantity and quality, and while there has been more or

less strength developed it has been manifestly of the frothy variety. The bloom is certainly off the trade as far as the fancy yearlings are concerned, and \$9 would probably be an outside figure, while it takes prime heavy beeves to bring \$8.50. The bulk of the fair to good 1,050 to 1,400-lb. cattle sell around \$7.75@8.25 and the common to fair warmed up and short-fed grades from \$6.50 @7.50 and on down. No Western grass cattle are coming, and for this reason the packers are taking more kindly to the low grade natives. This week the trade continues more or less erratic, and this will probably keep up until after the first of the year. Cows and heifers have been selling a little better of late, the demand broadening as the poultry supply lessens. Fancy holiday prices for heifers are no longer in order, and it takes choice corn-fed heifers to bring \$7.25 or better. Nothing of any consequence sells under \$4.25, and the big bulk of the fair to good butcher and beef stock is selling at a spread of \$5.50@6.25. Veal calves are firmly held at \$6.25@9.75, and there is a very fair outlet and a steady market for bulls, stags, etc., at \$4.75@6.50.

Receipts of hogs are keeping well up to last year's figures, and quality shows steady improvement. Very few pigs and underweight loads are coming, and it looks as if the cholera epidemic had about spent its course. At all events the light and butcher weight loads are selling right up along with the best heavies, and quality rather than weight, or the lack of it, determines the price. Demand is very good from both packers and shippers, and the liberal supplies are moved with little difficulty at prices that average around 10@15c. better than a week ago. There were some 13,500 hogs here today, and the market was 5@10c. lower. Tops brought \$7.75, as against \$7.70 last Tuesday, and the bulk of the trading was around \$7.50@7.70, as against \$7.35@7.60 a week ago.

There has been a good, healthy demand for fat sheep and lambs of late, and the trend of values has been decidedly higher all along the line. In addition to the usual demand from the packers there has been free buying for feeding account, and prices are fully 20@30c. higher than a week ago for desirable offerings of all classes. Lambs are quoted at \$7.25@8.25; yearlings, \$6@7; wethers, \$5@5.80, and ewes, \$4.50@5.25.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending December 27, 1913:

CATTLE.

Chicago	17,253
Kansas City	13,112
Omaha	4,539
St. Joseph	2,778
Cudahy	533
Sioux City	1,350
South St. Paul	1,834
New York and Jersey City	11,270
Fort Worth	4,835
Philadelphia	2,718
Pittsburgh	2,744
Denver	1,052

HOGS.

Chicago	92,981
Kansas City	28,409
Omaha	22,286
St. Joseph	29,840
Cudahy	21,167
Sioux City	10,555
Cedar Rapids	17,510
South St. Paul	15,669
New York and Jersey City	36,420
Fort Worth	4,010
Philadelphia	4,577
Pittsburgh	10,197
Denver	1,694
Cincinnati	8,574

SHEEP.

Chicago	61,470
Kansas City	21,624
Omaha	19,664
St. Joseph	5,850
Cudahy	618
Sioux City	4,378
South St. Paul	3,213
New York and Jersey City	30,408
Fort Worth	1,543
Philadelphia	8,982
Pittsburgh	11,243
Denver	1,788

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, January 2.—Market quiet; Western steam, \$11; Middle West, \$10.65@10.75; city steam, 10%@10%^c; refined Continent, \$11.30; South American, \$12; Brazil, kegs, \$13; compound, 8%@8%^c.

Marseilles Oils.

Marseilles, December 31.—Sesame oil, fabrique, — fr.; edible, — fr.; copra oil, fabrique, 115 fr.; edible, 132 fr.; peanut oil, fabrique, 84 fr.; edible, 98 fr.

Liverpool Produce Market.

Liverpool, January 2.—(By Cable.)—Beef, extra India mess, 122s. 9d.; pork, prime mess, 108s. 9d.; shoulders, square, 61s.; New York, 59s. 6d.; picnic, 53s.; hams, long, 65s.; American cut, 67s. 9d. Bacon, Cumberland cut, 63s.; long clear, 67s. 6d.; short backs, 65s. 6d.; bellies, clear, 71s. Lard, spot, prime 55s. 6d. American refined in pails, 55s. 6d.; 28-lb. blocks, 54s. 6d. Lard (Hamburg), 53½ marks. Tallow, prime city, 32s. 6d.; choice, 36s. Turpentine, 32s. 9d. Rosin, common, 10s. 1½d. Cheese, Canadian finest white, new, 66s. Tallow, Australian (at London), 32s. 9d.@35s.

FRIDAY'S CLOSINGS.

Provisions.

The market was steady and a little higher with hogs. Offerings were rather light.

Stearine.

The market remains very quiet, with prices unchanged at 9%^c for oleo.

Tallow.

The market was quiet but steady, with prices quoted at 6%^c for city and 7%^c for specials.

Cottonseed Oil.

Trading was quiet, with prices showing a slight recession.

Market closed easy, 2 to 6 points decline. Sales, 13,000 bbls. Spot oil, \$6.71@6.74. Crude, Southeast, \$5.47@5.60. Closing quotations on futures: January, \$6.73@6.74; February, \$6.84@6.88; March, \$7@7.01; April, \$7.09@7.12; May, \$7.21@7.24; June, \$7.25@7.29; July, \$7.32@7.34; August, \$7.35@7.41; good off oil, \$6.56@6.70; off oil, \$6.43@6.50; red off oil, \$6.10@6.25; winter oil, \$7@7.75; summer white, \$7@7.50.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, January 2.—Hog market strong and mostly 10c. higher. Bulk of prices, \$7.95@8.10; light, \$7.70@8.10; mixed, \$7.75@8.10; heavy, \$7.75@8.20; rough heavy, \$7.75@7.85; Yorkers, \$8@8.05; pigs, \$6.75@7.75; cattle steady to shade higher; beefs, \$6.70@9.40; cows and heifers, \$3.50@8.60; Texas steers, \$6.90@7.90; stockers and feeders, \$5@7.45; Western, \$6.20@7.85. Sheep market steady to strong; native, \$4.75@6.10; Western, \$4.75@6.10; yearlings, \$3.85@7.10; lambs, \$6.70@8.20; Western, \$6.75@8.20.

Sioux City, January 2.—Hogs higher, at \$7.55@7.75.

St. Louis, January 2.—Hogs higher, at \$7.90@8.25.

Buffalo, January 2.—Hogs lower; 10,400 on sale, at \$8.40@8.50.

Kansas City, January 2.—Hogs higher, at \$7.45@8.

South Omaha, January 2.—Delayed.

St. Joseph, January 2.—Hogs strong, at \$7.55@7.90.

Louisville, January 2.—Hogs higher, at \$7.95@8.20.

Indianapolis, January 2.—Hogs strong, at \$8.10@8.25.

OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, December 31.—This report covers the first half of the present week and up to the last day of the year, in which few days the business with Europe in oleo oil and neutral lard has been extremely quiet, because Europe has holiday markets at the moment, and there is nothing special to report about the price fluctuations in these goods during that short period. The lard market during the same period has shown but few fluctuations. The oleo stearine market has grown weaker, and so has the tallow market, but inquiries are coming in from abroad for butter oil in larger volume than has been the case recently, although the business done is of no great volume. Home trade continues very satisfactory in all branches of the provision line, and stocks are not at all burdensome in packinghouses.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 27, 1913, are reported as follows:

Chicago.			
	Cattle.*	Hogs.	Sheep.*
S. & S. Co.	3,800	10,400	7,300
Armour & Co.	4,156	16,500	20,518
Swift & Co.	2,974	11,100	23,582
Morris & Co.	3,761	7,000	6,460
G. H. Hammond Co.	1,229	5,000	...
Libby, McNeill & Libby	755
Anglo-American, 3,800 hogs; Royd-Tunham, 4,100 hogs; Western P. & P. Co., 9,300 hogs; Roberts & Co., 4,500 hogs; Miller & Hart, 3,300 hogs; Independent Packing Co., 5,800 hogs; Brennan, 3,800 hogs; others, 1,500 hogs.			

*Incomplete.

Kansas City.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	1,719	7,970	2,480
Powder Packing Co.	397	1,329	...
S. & S. Co.	2,475	5,410	3,150
Swift & Co.	3,372	5,634	6,415
Cudahy Packing Co.	2,864	5,118	5,465
Morris & Co.	2,167	3,723	2,735
Butchers	118	554	11

Omaha.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	883	3,754	2,500
Swift & Co.	1,086	5,290	4,733
Cudahy Packing Co.	1,429	6,733	4,829
Armour & Co.	1,180	6,764	6,615
Swartz & Co.	...	1,393	...
J. W. Murphy	...	3,226	...

Lincoln Packing Co., 57 cattle; South Omaha Packing Co., 19 cattle; John Morrell & Co., 49 cattle.

St. Louis.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	1,647	4,345	2,239
Swift & Co.	2,643	4,505	3,788
Armour & Co.	2,191	5,508	3,416
St. Louis Dressed Beef Co.	617	641	...
Independent Packing Co.	399	936	...
East Side Packing Co.	140	2,027	...
Holz Packing Co.	...	2,084	...
Krey Packing Co.	...	438	...
Carondelet Packing Co.

St. Joseph.			
	Cattle.	Hogs.	Sheep.
Swift & Co.	1,600	13,863	4,312
Morris & Co.	950	7,825	1,423
G. H. Hammond Co.	800	5,062	1,230

Sioux City.			
	Cattle.	Hogs.	Sheep.
Cudahy Packing Co.	594	5,367	2,005
Armour & Co.	569	5,182	1,389
Sacks Dressed Beef Co.	35	...	18

R. Hurn Packing Co., 119 cattle; Statler & Co., 15 cattle; Brennan Packing Co., 19 cattle; John Morrell & Co., 18 cattle; regular dealers, 1,970 cattle; country buyers, 2,101 cattle.

RECEIPTS AT CENTERS

SATURDAY, DECEMBER 27, 1913.

	Cattle.	Hogs.	Sheep.
Chicago	300	16,000	1,500
Kansas City	100	10,000	500
Omaha	1,000	4,000	400
St. Louis	900	4,000	600
St. Joseph	...	4,000	...
Sioux City	100	2,000	1,000
St. Paul	100	2,000	300
Oklahoma City	100	400	...
Fort Worth	400
Milwaukee	25	7,797	...
Denver	200
Toledo	...	800	...
Louisville	...	11,000	...
Detroit	...	200	...
Cudahy	...	1,000	...
Indianapolis	350	8,000	...
Pittsburgh	...	5,000	1,000
Cincinnati	552	1,066	281
Buffalo	250	4,000	2,400
Cleveland	60	2,000	1,600
New York	306	1,135	1,158

MONDAY, DECEMBER 29, 1913.

Chicago	23,000	35,000	25,000
Kansas City	9,000	6,000	12,000
Omaha	5,200	4,000	11,500
St. Louis	5,000	3,000	500
St. Joseph	1,800	4,500	4,000
Sioux City	1,800	2,000	1,200
St. Paul	1,000	2,000	1,500
Oklahoma City	300	1,000	...
Fort Worth	2,900	900	...
Milwaukee	25	1,805	...
Denver	1,300	900	1,400
Louisville	...	3,982	...
Detroit	...	200	...
Indianapolis	1,000	6,000	...
Pittsburgh	1,700	10,000	7,000
Cincinnati	1,803	5,608	643
Buffalo	2,500	14,500	13,000
Cleveland	400	6,000	4,000
New York	2,192	2,408	10,181

TUESDAY, DECEMBER 30, 1913.

Chicago	5,500	32,000	25,000
Kansas City	7,000	17,000	9,000
Omaha	4,800	10,000	7,000
St. Louis	5,000	15,000	4,000
St. Joseph	2,500	13,000	7,000
Sioux City	1,200	3,000	4,500
St. Paul	700	4,300	1,000
Oklahoma City	1,200	2,500	...
Fort Worth	2,200	1,400	1,200
Milwaukee	400	2,211	800
Denver	600	900	1,000
Louisville	...	3,000	...
Detroit	...	6,000	...
Cudahy	...	6,000	...
Wichita	...	1,423	...
Indianapolis	1,700	10,000	...
Pittsburgh	...	1,500	1,000
Cincinnati	305	2,076	271
Buffalo	125	2,500	1,600
Boston	2,317	33,109	8,483
Cleveland	20	3,000	800
New York	1,093	2,635	2,545

WEDNESDAY, DECEMBER 31, 1913.

Chicago	12,000	40,000	20,000
Kansas City	4,000	9,000	10,000
Omaha	...	8,000	...
St. Louis	...	12,000	...
St. Joseph	...	9,000	...
Sioux City	...	3,000	...
St. Paul	...	4,000	...
Milwaukee	...	5,233	...
Louisville	...	1,891	...
Cudahy	...	200	...
Indianapolis	...	10,000	...
Pittsburgh	...	1,500	500
Cincinnati	...	3,531	...
Cleveland	...	3,000	...

THURSDAY, JANUARY 1, 1914.

Holiday.

FRIDAY, JANUARY 2, 1914.

Chicago	4,000	25,000	15,000
Kansas City	500	4,000	3,000
Omaha	1,000	5,000	5,000
St. Louis	750	9,000	1,500
St. Joseph	275	1,000	1,000
Sioux City	600	2,000	400
Fort Worth	2,500	2,000	...
St. Paul	100	2,000	...
Oklahoma	400	700	...

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO DECEMBER 29, 1913.

	Bees.	Calves.	Sheep and lambs.	Hogs.
New York	1,924	1,577	2,768	3,646
Jersey City	4,293	1,320	14,986	27,421
Central Union	2,701	437	9,401	328
Lehigh Valley	2,352	327	3,253	...
Scattering	...	128	...	5,025
Totals	11,270	3,789	30,408	36,420
Totals last week	11,749	5,018	43,551	45,744

Packinghouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through The National Provisioner's "Wanted and For Sale" department.

Retail Section

PRACTICAL TALKS WITH SHOP BUTCHERS

What High Meat Prices Have Done for the Retailer

By a Veteran Butcher.

A great sigh of relief goes up from the over-worked butchers, now that the holidays are practically over, and the indications are for a prosperous coming year. And, strange to say, the high prices of meats and poultry are the principal reasons for great expectations of prosperity in the retail trade. And this doesn't mean what the "muckrakers" might take it to mean, either!

Had meats remained as cheap as in former years, the butcher would have gone along indefinitely in a haphazard way, guessing at prices. But with the stiff advance in meats of all kinds and the added cost of living, he was forced to conduct his business more carefully in every way.

Instead of guessing he did some figuring, not alone in the buying and selling of meats, but in the cutting down of expenses in every possible way. Where a man or boy could be dispensed with, that much salary was saved. Just one man too many meant the substantial sum of, say, \$1,000 a year, quite enough to pay the rent with. And a ten-dollar-a-week boy meant over \$500 a year.

And perhaps the butcher woke up in time to the fact that a little more of his own time and attention behind the bench—thus giving his men more time to do the work that a boy formerly did, and still attend properly to their own work—meant a saving of \$1,500 a year.

That's a pot of money in these days to a retail butcher, but that's exactly what it means to cut down expense on only one man and one boy. There are thousands of butchers who could do just that, and many of them, owing to the changed conditions of doing business, and the high prices, have already done so.

An article in The National Provisioner a short time ago on cutting down the expense of delivery has also had a salutary effect. Many butchers, who formerly used two or more horses and wagons, having realized what a saving is meant to dispense with one rig entirely, have managed to do so, and still do business properly.

Aside from these two very important points, the high prices have conferred a still greater boon to the long-suffering retail butcher, and that is in the matter of credits. It is safe to say that more than 75 per cent. of the shop butchers today are more careful to whom they give credit than ever before in the history of the retail meat trade. And for the very best of reasons—they can't afford to do otherwise!

A new credit customer is asked for references, which must be good. The butcher verifies them, which is as it should be, and if satisfactory extends credit. But not as formerly, for 2 or 3 or 4 weeks, but weekly. And then full payment is demanded. No \$6 or \$7 paid on account of a \$10 bill, with a balance running over to the next week—and so on until it becomes a monthly bill. But each bill is settled in full each week.

In this connection it might be well to mention the butcher who serves cheap or middle-class restaurants. That kind of trade is the black beast of the business. No class of customers has ever had such a hard reputation as this kind. And scarcely if ever has the butcher come out with a whole skin.

The Danger in the Restaurant Trade.

It has always been a mystery why this should be so, when it is known that a restaurant does a strictly cash business. Whoever heard of a restaurant losing money from non-payment of a dinner or supper check? It may happen occasionally that a regular customer at one of these places "hangs up" the proprietor for 50 or 75 cents and forgets to pay. But the loss is so slight that it probably does not amount to \$5 a year. Therefore, if the restaurant keeper gets his money every day, why shouldn't the butcher get his every week?

The butcher who says he has never been "stung" by a restaurant keeper is a rarity. There is a bill due today to the family of a well-known New York City butcher, recently dead, whose family is still doing business at the same old stand, amounting to over \$18,000! These men only pay because they have built up a profitable business, and are compelled to pay. There was also the case of the Seventh avenue restaurant man who owed his butcher over \$4,000, and sent him word that on a certain evening he would be waiting at his place of business to pay his bill in full. When the butcher arrived he found the place burned down and in the hands of the fire department.

Many such instances could be cited, and that is one of the reasons that high prices have conferred such a benefit to the trade. The butcher is forced to get his money regularly or go out of business. And the new generation of retailers are doing business as much on a cash basis as possible.

There is no doubt that the coming year, and those to follow, will see a better state of affairs than ever before. Going back to the old way of doing business is out of the question.

The up-to-date butcher knows, or should know, how to figure costs, and, knowing that, he knows how to sell at a profit. So it only remains for him to see that his customers are treated courteously, and get honest weight. And if his shop is located in a fairly good neighborhood he must handle good meat.

And having built up a good trade and reputation, he must never vary quality, regardless of price. It takes a long time to do this, but a mighty short time to ruin a good business by taking a chance once in a while and running in an inferior quality because he can save a little something on the buying price.

After two or three "experiments" of this kind he'll find his trade gradually dropping off. His customers will find another butcher

who keeps good meat always, not just once in a while, and no inducements he can offer will bring them back.

A woman is a curious critter, and after her "animated meal ticket" has growled at her for having a tough roast or a bum chicken, she's naturally indignant at her butcher, whom she had learned to depend on, for taking advantage of her ignorance. He may finesse once or twice, and hold her trade on the strength of past performances, but at his slightest false start she's off, and never will come back. He sees her cantering into the shop of a competitor who knows enough not to sacrifice quality for price.

And that's the man who usually comes under the wire a winner. He gets a strangle hold on the confidence of his customers, and never does let go. He's likely to be sung about something after the following fashion (with apologies to Walt Mason):

Who wouldn't be a butcher, and be—or seem to be—the real life-saving station of his community? Existence would be sunny, because an income's meant; from other people's money he gets his six per cent. The butcher has no trouble, he surely has a snap, for people bring their money and pour it in his lap. And thank him that he takes it to swell his shining store, 'cause the butcher always sells good meat, so they're glad to bring him more.

The butcher's social standing is always up in G. He has an air commanding, a port of majesty. The butcher's smiles are regal, the butcher's ways are bright, and man feels quite contented if his evening meal is right. But should misfortune slam him because his roasts are tough, the diner's frown will damn him or hand him some "rough stuff."

For man's stomach is the engine, and he's the engineer. So if your meat is tender, what need have you to fear? He has more power than princes or tyrants ever shared, and potentates are "quinces" when with him they're compared. So it's bad to earn his anger, it's good to gain his smile—Who wouldn't be a butcher just for a little while? In a year you can retire, and forever live in style. Oh, it's fine to be a butcher, behind his golden pile. L. A.

LOCAL AND PERSONAL.

H. E. Ensminger has disposed of his interest in the meat firm of S. M. Ensminger at Dillsburg, Pa.

L. Nicholson has sold his interest in the meat business at Watertown, Ill., to D. Mercer.

T. L. Timlin & Company have discontinued their meat business at Taylor, Pa.

Charles Hough has sold his meat business at Correctionville, Ia., to T. Jones.

The meat market of Charles Kranchovitch at Stoughton, Mass., has been damaged by fire.

The People's Cash Market at Baraboo, Wis., has been opened. G. A. Krueger is proprietor.

Anspaugh Brothers have sold their meat market at Decatur, Ind., to L. B. Carr.

W. Rhodes has engaged in the meat business at Waverly, N. Y.

A. E. Stickney has purchased the meat business of H. E. Jenney at Stowe, Vt.

C. Miles will open a meat market at Coeur d'Alene, Ia.

(Continued on page 42.)

Whenever You Pay Out Money You Should Get a Receipt



Conductor collecting tickets on railway train.

A Railroad Ticket Is a Receipt



It shows that the holder has paid his fare and is entitled to ride on the train.

A Baggage Check Is a Receipt



It shows that the holder has paid his railroad fare and is entitled to send his baggage along free of charge.



Checking baggage to destination at railroad depot.



Conductor giving passenger transfer on street car.

A Street Car Transfer Is a Receipt



It shows that the holder has paid for a ride and is entitled to continue his journey on another line.

An Express Company Gives a Receipt



It is a guarantee that a package, received by the company, will be delivered to the person to whom it is addressed.



Express clerk writing a receipt for package.



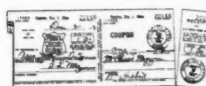
Placing letter in mail box.

A Postage Stamp Is a Receipt

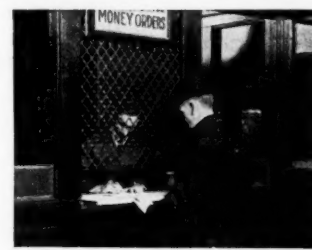


It is proof to the government that the carrying charges on letters, parcels, etc., have been paid.

A Money Order Is a Receipt



It shows that money has been deposited with the postal department and will be paid upon presentation of the order.



Buying money order at a United States post office.



Buying tickets at a theater.

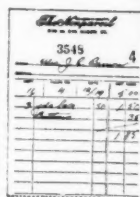
A Theater Ticket Is a Receipt



It is evidence that the bearer has paid for a seat at a certain performance.

An Ordinary Sales-Slip Is a Receipt

It may satisfy the customer, but it does not enforce duplicate records for the proprietor. It takes time to write, and can be changed.

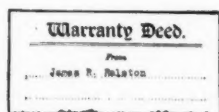


Customer receiving an ordinary sales-slip with goods.



Registering warranty deed to show record of transfer of property.

A Warranty Deed Is a Receipt



It is evidence of ownership of a certain piece of property.

Of All Receipts in the World the National Cash Register Receipt Is the Best

It is printed and issued in less than a second, and is the only receipt which enforces an accurate, unchangeable record of every transaction.



Customer making purchase in store and receiving receipt, printed by National Cash Register, from clerk.

Whenever you take money in you should Give a Receipt

Giving an N C R Receipt makes the butcher as sure of getting his money as the customer is of getting the goods

LOCAL AND PERSONAL

(Continued from page 40.)

Joseph Figlar has purchased a meat market at Bayonne, N. J.

F. & I. Palmer have opened a meat market at Newton, Kan.

Homer Stetson has purchased the meat market of F. Stearns at South Hiram, Me.

P. H. Harrington has bought out the meat business of Chas. Bush at Cherokee, Ia.

M. J. Carbary has disposed of his meat business at Milford, Mass., to R. P. Hoey.

F. A. Bratton has moved his meat market into the building formerly occupied by the Spot Cash shop at Van Buren, Ind.

John Marthis has purchased the meat business of McNerney & Rutherford at Fairbury, Neb.

S. H. Lockman has taken charge of the McKillip meat market at Arlington, Neb.

C. S. Burt has purchased the City Market from C. D. Brown, Oxford, Neb.

W. C. Pool is about to open a butcher shop on the corner of Broadway and Main street, Macksville, Kan.

Duncan & Drain are engaging in the meat business at Oakley, Kan.

Ferril Brothers & Hatcher have succeeded Ferril Brothers & Stewart in the meat business at Wamego, Kan.

F. R. Vickers has decided to add a meat market to his general store at Jet, Okla.

Day & Kiser have purchased the Westphal meat market at Delphos, Kan.

Charles Thudium has purchased the West End Meat Market at Lawrence, Kan.

Charles Lorenz, of Odell, Kan., has engaged in the meat business at Hanover, Kan.

R. Zaun has purchased the stock of meats and groceries of C. M. Hirt & Company at Pawhuska, Okla.

Starns Brothers have opened a meat market in connection with their grocery store at Hobart, Okla.

A. L. Gorrell has purchased the Soldier Meat Market from Mr. Pine at Soldier, Kan.

W. I. Arganbright, of Belleville, Kan., has disposed of his meat market to Frank Jear-doe, of Neodesha.

Noble & Hale have purchased the Schuyler meat business in Hazelton, Kan.

H. B. Kelly has opened a new butcher shop at Carney, Okla.

J. T. Huffaker has opened the O. K. Meat Market at Grove, Okla.

A. P. Jones is putting in a meat market in his grocery store at Augusta, Kan.

O. F. Smith has sold out his meat business to Charles Bale at Chase, Kan.

Wm. Hooper, Jr., has engaged in business at Girard, Kan., as the City Meat Market.

C. R. Johnston has purchased the Beasley meat market at Constantine, Mich.

Tony Wizkoski has engaged in the meat business at Interlochen, Mich.

Arthur Barnes has succeeded to the meat business of E. C. Poole, at 1923 South Division avenue, Grand Rapids, Mich.

Bier Brothers have succeeded Bier & Steitz in the meat business at Fresno, Cal.

Fullenman & Wittner have purchased the Palace Meat Market at Pullman, Wash., from the E. H. Stanton Company.

Hruza & Green have suffered a fire loss in their meat market at Livingston, Mont.

David Clark has purchased the Ford Meat Market at Plains, Mont., and will continue it as the Plains Meat Market.

D. A. Dwiggin has disposed of his meat business at Gibbon, Neb., to B. F. Leonard.

C. H. Davis has engaged in the meat business at Franklin, Neb.

Joseph Patidel has opened a new butcher shop at Dodge, Neb.

M. Atwood has added a meat department to his general store at Chambers, Neb.

Henry Harkson has engaged in the meat business at Ceresco, Neb.

Frank Hahler has engaged in the meat business at Sidney, Neb.

The Texas Packing Company has been incorporated at Marshall, Tex., with a capital stock of \$12,000.

The Galveston Dressed Beef Company, of Galveston, Tex., has been incorporated with a capital stock of \$15,000.

New York Section

The Sayles-Zahn Company has bought the meat business of the late Effingham B. Van Buren in Washington Market.

Swift & Company's sales of fresh beef in New York City for the week ending December 27, 1913, averaged 11.61 cents per pound.

Local chain stores bought a lot of the Argentine beef which arrived this week on the steamer "Elstree Grange." Most of this cargo was frozen beef.

General Manager C. J. Higgins, of Morris & Company's Eastern territory, was called to Milwaukee at the end of last week by the death of his mother, who passed away at a ripe and happy old age.

The annual entertainment and ball of the East Side branch, United Master Butchers of America, occurs on Thursday evening, January 8, at the Palm Garden in East 58th street. This is the twentieth annual event, and promises to be the biggest yet.

The annual meeting of the stockholders of the New York Retail Butchers' Fat Rendering Company will be held at Terrace Garden on Tuesday evening, January 13, when the reports of officers will be received and the annual election of directors will take place.

The annual Christmas celebration on the New York Produce Exchange took place Wednesday afternoon, December 31. As usual, the Produce Exchange members provided a splendid treat for the poor children of the lower part of the city, and the customary elaborate programme of entertainment and gift-giving was carried out.

David Igelheimer, a retired meat dealer, long in business on Wythe avenue, in the Eastern District of Brooklyn, and a resident for fifty years of the Fourteenth Ward, died suddenly Saturday from an attack of apoplexy at the residence of his daughter, Mrs. Nathan May, 838 Park place. Mr. Igelheimer was born in Bavaria seventy-eight years ago.

The local meat trade is much interested in the change of city government in New York City this week. There is to be a new health commissioner and presumably a re-organization of the local meat inspection staff, though how Dr. Marion McMillan's work could be improved upon is hard to understand. A new city commissioner of weights and measures will also be appointed.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending December 27, 1913, by the New York City Department of Health: Meat.—Manhattan, 3,543 lbs.; Brooklyn, 26,424 lbs.; the Bronx, 1,494 lbs.; Queens, 71 lbs.; total, 31,532 lbs. Fish.—Manhattan, 12,451 lbs. Poultry.—Manhat-

tan, 4,639 lbs.; Brooklyn, 231 lbs.; the Bronx, 147 lbs.; total, 5,017 lbs.

The A. Silz Co., Inc., settled a game violation case with the New York Conservation Commission on Monday by payment of \$20,000. The Silz concern was charged with more than one thousand violations of the law regulating the importation of wild ducks from other states and the total fines would have exceeded \$200,000. The commission claimed Silz received thousands of wild ducks from his farm in Goshen which had been trapped alive in other states, shipped to Goshen, killed and re-shipped to New York market.

PIPE LINE REFRIGERATION

(Continued from page 24.)

ly superheated, we were doing the best work on the line. This may seem strange to a layman, but is true, nevertheless; due, of course, to the fact that we were not frosting out and doing no excess work in the street. The mercury wells were very good tell-tales, and if carefully watched would warn the operator of impending trouble. These mercury wells also taught me that thermometers, as well as gauges, at times are not reliable, and that it is possible to have a 15-pound back pressure and a 75 to 80 degs. gas. It was this information that prompted me to write a paper on "Thermometers vs. Gauges" and deliver it at the annual meeting of the Western Ice Manufacturers' Association, held in Kansas City, March, 1911. This subject had been given a great deal of publicity at that time, but all the data was based on short suction lines, humid or saturated gases.

The theory of heavy ammonia losses was that they were due to the decomposition of the high temperature gas; but if such is the case, what becomes of the foreign gas? We seldom, if ever, did any purging, hence the mystery.

These line losses, in my opinion, amount to about 50 per cent., but on the other hand there is a decided gain on the outgoing liquor, as it usually leaves the plant at from 90 to 95 degs., but is delivered at the expansion valves 75 to 80 degs., or about ground temperature.

Another annoyance is the meddlesome customer; he usually thinks that if a little is good, more is better, and frequently helps himself to a few full turns of the expansion valve. Before I took charge of the line, I found it a rule to let the customer handle the valves. In the city market, where the original system was installed, the vapor lines were all covered and there was no way of telling which line was frosting out. I found one of the manholes opposite the market a solid mass of frost. The valves and expansion joints were all covered and in case of trouble would have been absolutely useless. It is needless to say that this was all changed. A new vapor line was laid overhead with a good drip-trough underneath; all of the vapor lines leading into the main were uncovered and acted as future tell-tales.

J-M INSULATING MATERIALS

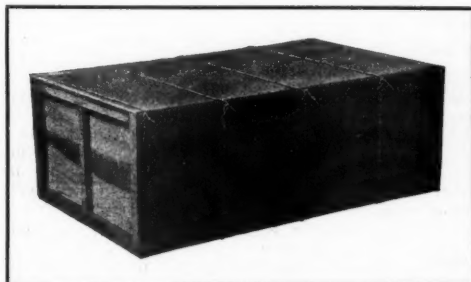
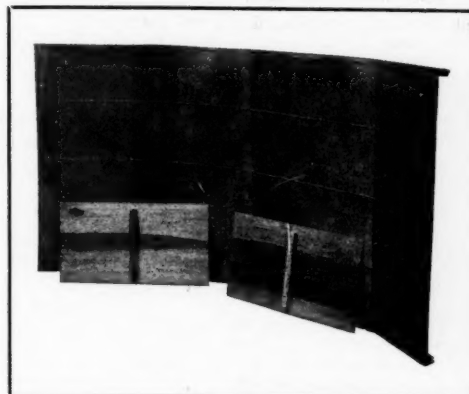
J-M Pure Cork Sheets J-M Granulated
J-M Impregnated Cork Cork
Boards J-M Hair Felt
J-M Mineral Wool J-M Weatherite Paper
Write us as to your requirements.

H. W. JOHNS-MANVILLE CO.
NEW YORK AND EVERY LARGE CITY

The Packers' Problem is to SAVE BOX WEIGHT

Our Solution—WIRE BOUND BOXES

Our customers are saving from 30-50% in weight over the old style nailed box and have proven by test that *you can save 15-20% on the Gross Weight of your shipments.*



WHAT WOULD BE YOUR SAVING PER YEAR?

Let us figure on your requirements

CHICAGO MILL AND LUMBER COMPANY

Wire Bound Dep't.

Chicago

Electrolysis is another enemy that we have to contend with, and it frequently attacks the pipe between manholes. We have found a number of bad cases where it would eat a hole clear through the pipe. It usually attacked a bad seam or weld, which appears to be the course of least resistance.

Again the plumber would take it on himself to make a change in your service lines without consulting you. One dose of this kind usually makes him a wiser man, but incidentally renders you a poorer one. Then again they will undermine your conduit in making an excavation. To be sure they have a city inspector, the same as we do, but they also have the same class, a fellow with a "pull" and no knowledge of the business.

Another very unpleasant thing we have to contend with is the leakage of gas into our conduit. Trying to locate a leak with an open torch sometimes terminates in a serious accident. We have had manhole covers blown to the second story windows and inspectors on the pension list for a year.

(To be concluded.)

WORK OF OUR COMMERCE BUREAU.

Fresh apples for France and searchlights for Chile, flour for Syria and armored cruisers for Norway, canned goods for Serbia and machine tools for the Dutch East Indies—these are a few of the wide range of subjects on which business men of this country have received confidential circulars from the Bureau of Foreign and Domestic Commerce, which, the chief of the Bureau states in his

annual report, should become the recognized and authoritative Federal clearing house for useful trade information from all governmental sources, and on every variety of commercial subjects.

Over 300 American consular and diplomatic officers and 10 or more commercial agents of the Department of Commerce are actively engaged in investigating and reporting upon the opportunities for American trade in every country in the world, and the information thus gathered is conveyed to American business men by the means best adapted to further their interests.

The annual report of the Chief of the Bureau, which has just been submitted to the Secretary of the Department of Commerce, presents a concise summary of the activities of the Bureau during the past year and outlines the greater service which it will be called upon to perform in the future. Its work has been expanding so steadily, as stated in the report, that:

"With the extension of information in regard to the facilities of the Bureau among the commercial interests there has come an ever growing demand upon the office for its trade reports and for its various special bulletins, and the limited clerical force has more and more difficulty in coping with the volume of work of this character. The Bureau

has such elements of growth that, unless the corps of employees is augmented as the demands on the office increase, the very success of its efforts tends to affect the quality of its service. It is difficult to state with appropriate moderation the possibilities for valuable promotive service which lie in the future for the Bureau of Foreign and Domestic Commerce."

During the fiscal year 1913 the general correspondence of the Bureau increased to an estimated total of nearly 90,000 incoming and 80,000 outgoing letters; 2,612 "Trade Opportunity" notices were published giving direct and definite opportunities for the sale of American goods, and 600 notices of proposals for government supplies; 97 confidential circulars were issued giving more detailed information as to trade openings; 7 bulletins containing special consular reports on various lines of trade were published, and 18 bulletins containing the results of investigations by special commercial agents. In addition to these were publications, including the Daily Consular and the Trade Reports (6,528 pages), the monthly, quarterly and annual statistical bulletins, tariff bulletins, etc.

Want a good position? Watch the "Wanted" page for the chances offered there.

DAVID MAYER,

WHOLESALE COMMISSION DEALER IN
ARGENTINE, AUSTRALIAN AND DOMESTIC

Beef, Veal, Mutton, Lamb, Pork, Poultry and Game,

529 and 531 WEST STREET, West Washington Market, NEW YORK.

TELEPHONE, 997-098 CHELSEA.

Branches—42 to 48 Grace Avenue, West Washington Market, N. Y.; 12th Ave. and 131st St., New York City; 152 and 154 Fort Greene Place, Brooklyn, N. Y.
REFERENCES—NEW YORK COUNTY NATIONAL BANK, N. Y. CITY; MECHANICS BANK, CENTRAL BRANCH, BROOKLYN, N. Y.

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers	\$7.75@9.00
Poor to fair native steers	6.00@7.05
Oxen and stags	4.25@7.75
Bulls and dry cows	3.50@7.50
Good to choice native steers one year ago	7.55@9.00

LIVE CALVES.

Live veal, com. to choice, per 100 lbs.	9.00@13.50
Live calves, Western, per 100 lbs.	—@—
Live calves, fed	@ 7.50
Live veal calves, yearlings, per 100 lbs.	5.00@ 6.50
Live veal calves, culls	7.00@ 8.50

LIVE SHEEP AND LAMBS.

Live lambs, medium to good	7.75@ 8.75
Live lambs, yearlings	6.00@ 7.00
Live sheep, ewes	3.50@ 5.35
Live sheep, culls, per 100 lbs.	@ 3.00

LIVE HOGS.

Hogs, heavy	@ 8.80
Hogs, medium	@ 8.80
Hogs, 140 lbs.	@ 8.90
Pigs	@ 8.90
Rough	7.80@ 7.90

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	13½@14
Choice, native light	@13½
Native, common to fair	12 @12½

WESTERN DRESSED BEEF.

Choice native heavy	@13
Choice native light	12½@13
Native, common to fair	12½@13
Choice Western, heavy	@12½
Choice Western, light	11 @12
Common to fair Texas	10½@11
Good to choice helters	@12
Common to fair helters	11½@12
Choice cows	10½@11
Common to fair cows	@10½
Fleshy Bologna bulls	@10½

BEEF CUTS.

	Western.	City.
No. 1 ribs	14 @15	15½@16
No. 2 ribs	12 @13	@14½
No. 3 ribs	10 @11	@13½
No. 1 loins	14 @15	@16
No. 2 loins	12 @13	@15
No. 3 loins	10 @11	@14
No. 1 hind and ribs	13 @14	@14½
No. 2 hind and ribs	@13½	13½@14
No. 3 hind and ribs	@13	12½@13
No. 1 rounds	11½@12½	@12½
No. 2 rounds	10½@11½	@11½
No. 3 rounds	9½@10½	@11
No. 1 chucks	11 @12	@13
No. 2 chucks	9½@10½	@12½
No. 3 chucks	8½@9½	@12

DRESSED CALVES.

Veals, city dressed, good to prime, per lb.	@19
Veals, country dressed, per lb.	@17
Western calves, choice	@16½
Western calves, fair to good	12½@14½
Western calves, common	11 @12
Grassers and buttermilks	@11

DRESSED HOGS.

Hogs, heavy	@11
Hogs, 180 lbs.	@11½
Hogs, 160 lbs.	@11½
Hogs, 140 lbs.	@11½
Pigs	@12

DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.	@15½
Lambs, good	@14
Lambs, medium to good	@13
Sheep, choice	@11
Sheep, medium to good	@10
Sheep, culls	@ 8½

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.	@17
Smoked hams, 12 to 14 lbs. avg.	@16½
Smoked hams, 14 to 16 lbs. avg.	@16½
Smoked picnic, light	@13
Smoked picnic, heavy	@12½
Smoked shoulders	@13

Smoked bacon, boneless	@17½
Smoked bacon (rib in)	@16
Dried beef sets	@28
Smoked beef tongue, per lb.	@18
Pickled bellies, heavy	@14

FRESH PORK CUTS.

Fresh pork loins, city	14 @17
Fresh pork loins, Western	13 @16
Fresh pork tenderloins	@32
Frozen pork tenderloins	@31
Shoulders, city	@13½
Shoulders, Western	@12½
Butts, regular	@14
Butts, boneless	15 @16
Fresh hams, city	@17
Fresh hams, Western	@16
Fresh picnic hams	@12½

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.	\$95.00@100.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.	80.00@ 85.00
Black hoofs, per ton	40.00@ 45.00
Striped hoofs, per ton	50.00@ 55.00
White hoofs, per ton	95.00@ 97.50
Thigh bones, avg. 85 to 90 lbs. per 100 pcs.	90.00@100.00
Horns, avg. 7½ oz. and over	280.00@285.00

BUTCHERS' SUNDRIES.

Fresh steer tongues	@14½c. a pound
Fresh cow tongues	12½@13c. a pound
Calves' heads, scalded	45 @50c. a piece
Sweetbreads, veal	45 @90c. a pair
Sweetbreads, beef	25 @80c. a pound
Calves' livers	@25c. a pound
Beef kidneys	@15c. a piece
Mutton kidneys	@ 3c. a piece
Livers, beef	8½@10c. a pound
Oxtails	8 @ 9c. a piece
Hearts, beef	@ 6c. a pound
Rolls, beef	@27c. a pound
Tenderloin, beef, Western	20 @35c. a pound
Lambs' fries	8 @ 8½c. a pair
Extra lean pork trimmings	15½@16c. a pound
Blade meat	@12½c. a pound

BUTCHERS' FAT.

Ordinary shop fat	@ 2½
Suet, fresh and heavy	@ 5½
Shop bones, per cwt.	25 @35

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle	@80
Sheep, imp., medium, per bundle	@80
Sheep, imp., per bundle	@50
Sheep, domestic, wide, per bundle	@70
Sheep, domestic, medium, per bundle	@50
Sheep, domestic, narrow med., per bundle	@25
Hog, American, free of salt, tea. or bbls., per lb., f. o. s. New York	@70
Hog, extra narrow selected, per lb.	@70
Hog, middles	@11
Beef rounds, domestic, per set, f. o. b. Chicago	@18½
Beef rounds, export, per set, f. o. b. New York	@27
Beef bungs, piece, f. o. b. New York	@20
Beef middles, per set, f. o. b. New York	@78
Beef weasands, per set, f. o. b. Chicago	@75
Beef weasands, per 1,000, No. 1s.	@ 7½
Beef weasands, per 1,000, No. 2s.	@ 4

SPICES.

	Whole.	Ground.
Pepper, Sing., white	10	21
Pepper, Sing., black	12½	14½
Pepper, Penang, white	16	18
Pepper, red Zanzibar	12	15
Allspice	5½	7½
Cinnamon	18	20
Coriander	7	9
Cloves	16	19
Gluger	9	12
Mace	65	70

SALTPETRE.

Crude	4½@ 5
Refined—Granulated	@ 5½
Crystals	5½@ 7
Powdered	@ 6

GREEN CALFSKINS.

No. 1 skins	@ 26
No. 2 skins	@ 24
No. 3 skins	@ 14
Branded skins	@ 18
Ticky skins	@ 18
No. 1 B. M. skins	@ 24
No. 2 B. M. skins	@ 22
No. 1, 12½-14	@28.50
No. 2, 12½-14	@2.55
No. 1 B. M., 12½-14	@2.45
No. 2 B. M., 12½-14	@2.20
No. 1 kips, 14-18	@2.85
No. 2 kips, 14-18	@2.70
No. 1 B. M. kips	@2.20
No. 2 B. M. kips	@2.10
No. 1, heavy kips, 18 and over	@3.70
No. 2, heavy kips, 18 and over	@3.45
Branded kips	@1.90
Heavy branded kips	@2.25
Ticky kips	@2.15
Heavy ticky kips	@2.60

DRESSED POULTRY.

FRESH KILLED.

Turkeys—Dry-picked—	
Md., Delaware and Jersey, hens and med. toms	26 @27
Md., Delaware and Jersey, large toms	24 @25
Virginia, selected, fancy	23 @24
Virginia, poor to fair	18 @20
State and Penn., selected fancy	@ 24
Western, small boxes, dry-pick., selected young hens	@23½
Western, bbls., dry-pick., selected young toms	@23
Western, bbls., dry-pick., avg. best	@21
Western, bbls., scalded, selected, fancy	22½@23
Ohio and Michigan, bbls., scalded, selected fancy	23 @23½
Turkeys, poor	16 @18
Chickens—	
Dry packed	17½@21
Broilers, in bbls., fancy	16 @28
Roasting	17 @25
Fowl—Dry packed, 12 to box—	
Western boxes, 48 to 55 lbs. to doz., dry-picked	@17
Western boxes, 36 to 42 lbs. to doz., dry-picked	@14
Fowl—bbls.—	
Western, dry-picked, 4 lbs. each	@15½
S. Western, dry-picked	14 @15½
Other Poultry	
Old Cocks, per lb.	@12½
Squabs, prime, white, 10 lbs. to doz., per doz.	@4.75

LIVE POULTRY.

Chickens, nearby, per lb.	14½@15
Chickens, Western, per lb.	@14½
Chickens, per lb., Southern	@14½
Fowls, via freight, average, fine	@15
Fowls, via express	@15½
Old Roosters, per lb.	@11½
Turkeys, hens and toms, mixed	@22
Ducks, other nearby, spring, per lb.	16 @18
Ducks, West. and So., per lb.	@14
Geese, per lb.	@14
Guineas, per pair	@65

BUTTER.

Creamery, Extras	36½@37½
Creamery, Firsts	28½@34
Process, Extras	24 @25
Process, Firsts	23 @23½

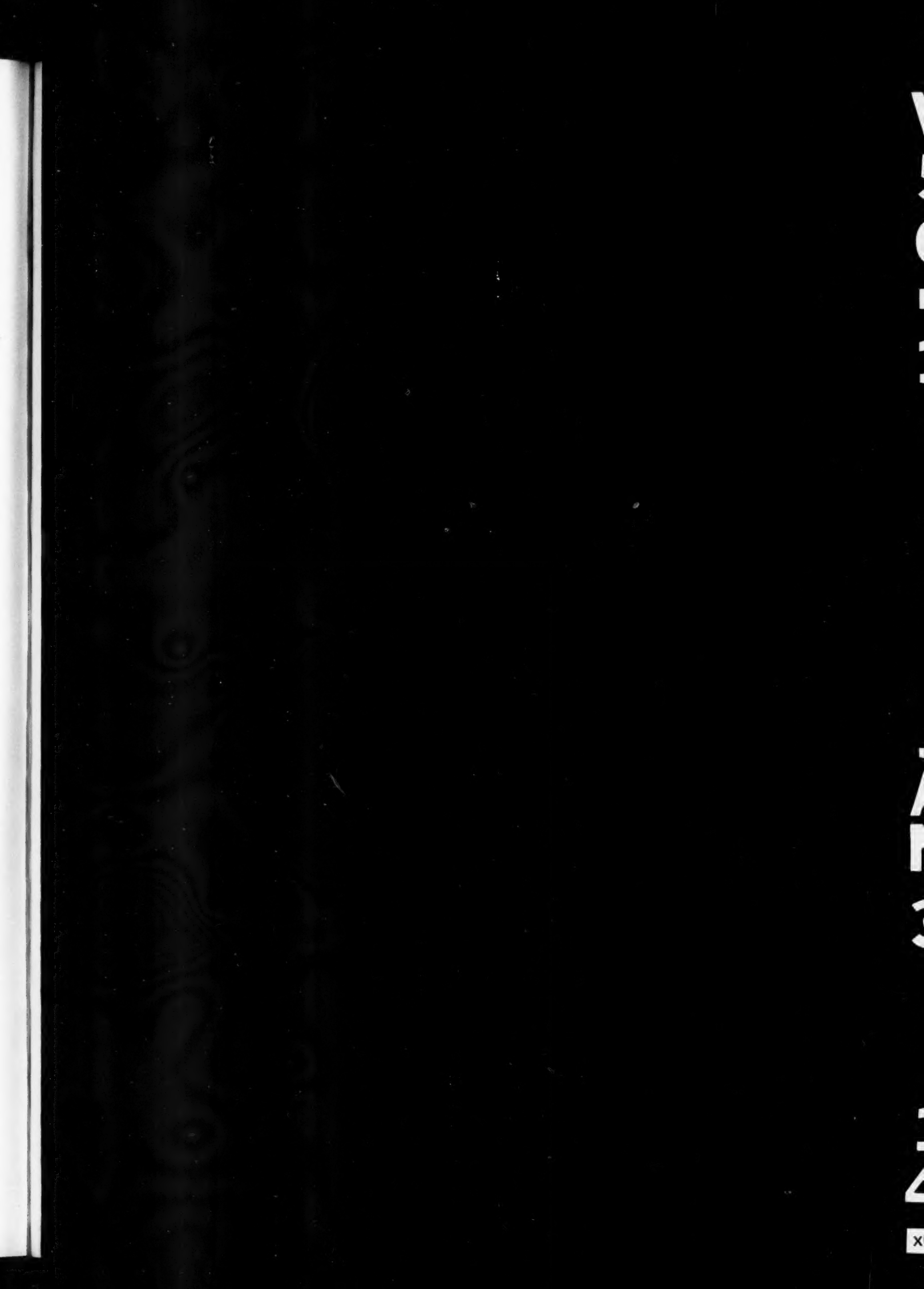
EGGS.

Fresh gathered, extras	@38
Fresh gathered, extra firsts	36½@37
Fresh gathered, firsts	35½@36
Fresh gathered, seconds	32 @34

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton	\$21.50 @22.00
Bone meal, raw, per ton	28.00 @29.00
Hoof meal, per unit, Chicago	@ 2.05
Dried blood, West, high grade, fine, f. o. b. Chicago, prompt	@ 3.25
Dried blood, f. o. b. New York	3.22½@ 3.25
Nitrate of soda—spot	2.22½@ 2.25
Bone black, discard, sugar house del.	
New York	25.00 @26.00
Dried tankage, N. Y., 11 to 12 per cent. ammonia, f. o. b. New York	3.20 and 10c.
Tankage, 11 and 15 p. c., f. o. b. Chicago, prompt	3.07½ and 10c.
Garbage tankage, f. o. b. New York	7.00 @ 7.60
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, New York (nominal)	3.55 and 10c.
Foreign fish guano, testing 18½% ammonia and about 10% B. Phos. Lime, c. i. f. Charleston and New- port News	5.60 and 10c.
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (85c. per unit available phos. acid)	nominal
Sulphate ammonia gas, for shipment, per 100 lbs., guar., 25%	3.10 @ 3.15
Sulphate ammonia gas, per 100 lbs., spot, guar., 25%	3.10 @ 3.15
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston	6.50 @ 7.70
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.	3.50 @ 3.75
The same, dried	3.75 @ 4.00



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